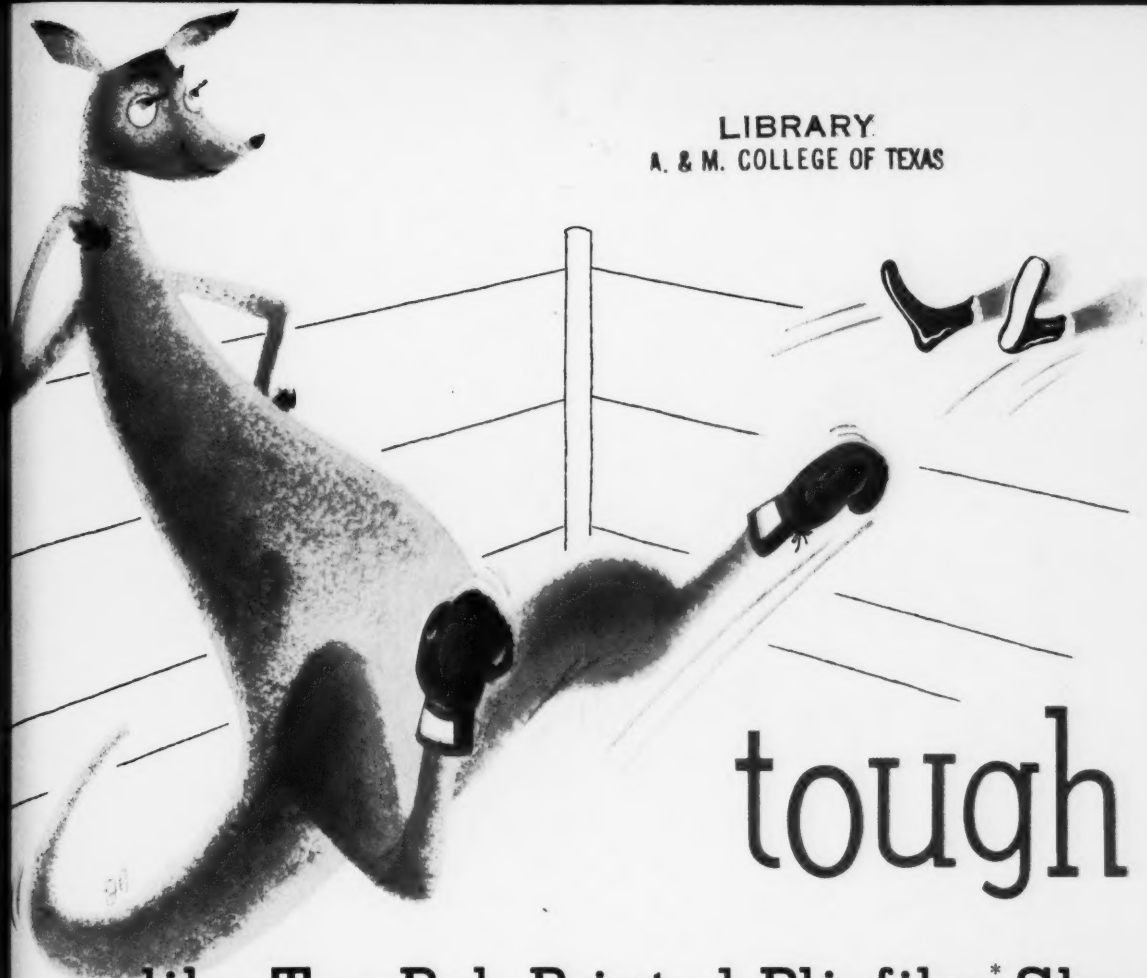


THE NATIONAL

JUNE 11, 1955

Provisioner

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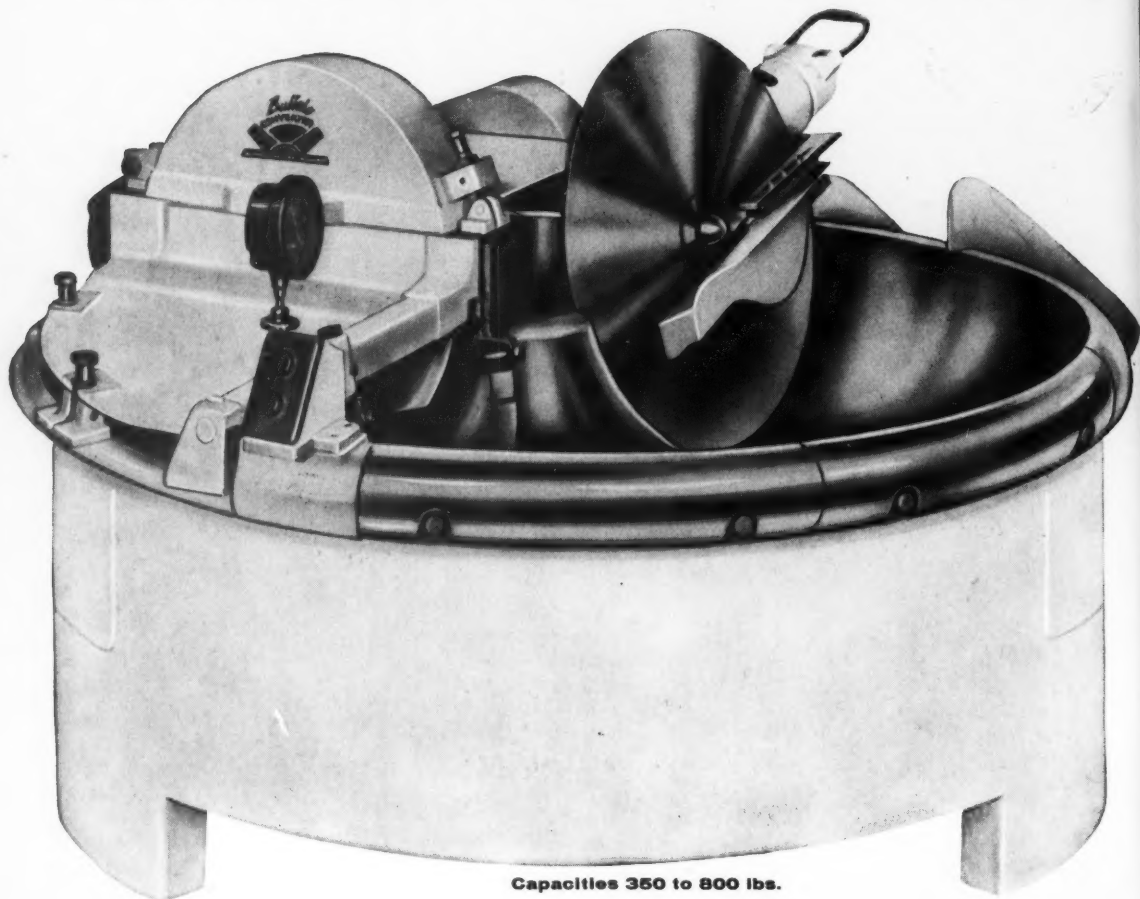


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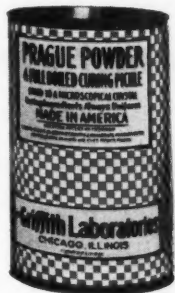
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Dedicated to creating cans that will add new convenience to your products

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THE NATIONAL *Provisioner*

VOLUME 132

JUNE 11, 1955

NUMBER 24

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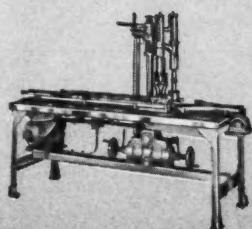
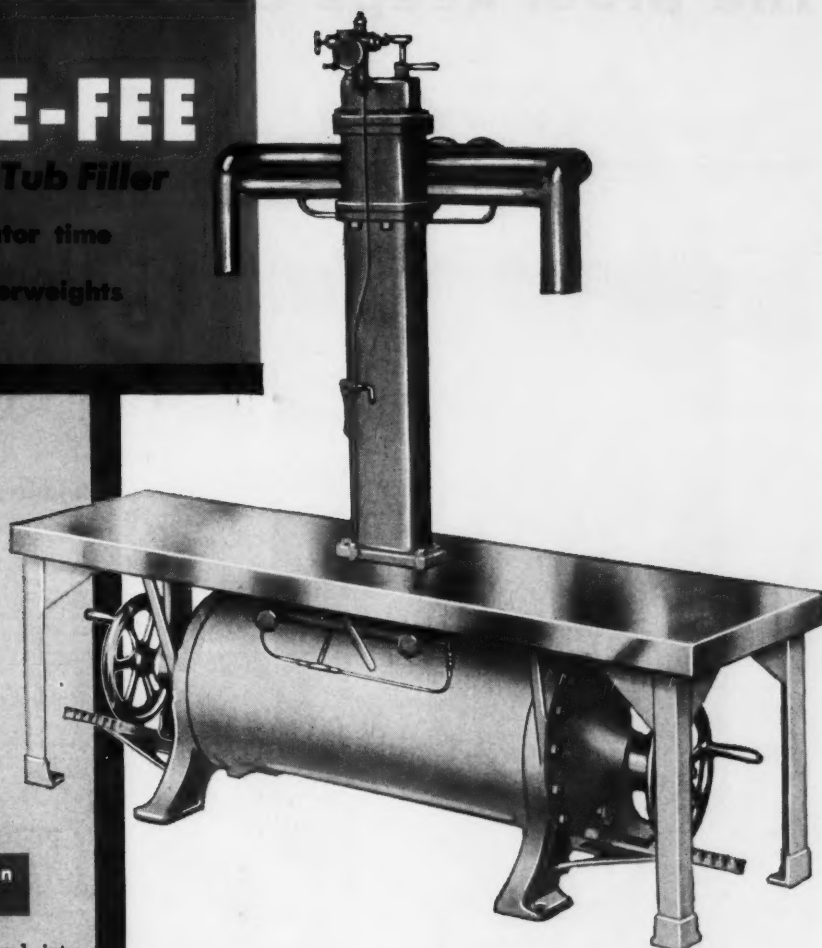
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GLOBE-FEE

High Pressure Tub Filler

- Saves operator time
- Prevents overweights



Fully Automatic Combination
Can or Carton Filler

For filling cans:

Retractable nozzles extend into cans to the fill level to eliminate objectionable high centers and to produce a smoother top finish. Permits faster filling without air bubbles—no slopping of product on cans.



Foot Operated Filler

For filling cartons:

New, longer tissue or liner spreaders, with fingers on both sides of the nozzle, positively open liner at same time nozzle projects down into inside of liner—eliminates splashing to cartons.

The Globe-Fee High Pressure Tub Filler will fill any shape container within a capacity range of 15 to 65 pounds of any viscous product—lard, shortening, margarine or greases—faster, automatically, with a minimum of overweights. At one discharge each spout alternately releases any exact weight in this range. All the operator has to do is set the machine at the weight desired and the model No. 13865 automatically fills 400 50 lb. tubs or 300 65 lb. tubs per hour. A maximum speed of 20,000 lbs. per hour can easily be maintained.

The machine comes with a Feemogenizer—it creates a mechanical emulsion of the component parts of a product and features "non-drip" spouts and density control that assures ACCURATE WEIGHTS. Except for air and product pressure, no supplementary power is required.

This model No. 13865 will produce greater savings all down the line, especially in overweights. Only one operator is needed and it is not necessary to account for tare of the containers. Floor space required is only 24" x 70" and it weighs only 1,100 pounds. Ask Globe for the answer to your filling problems today.



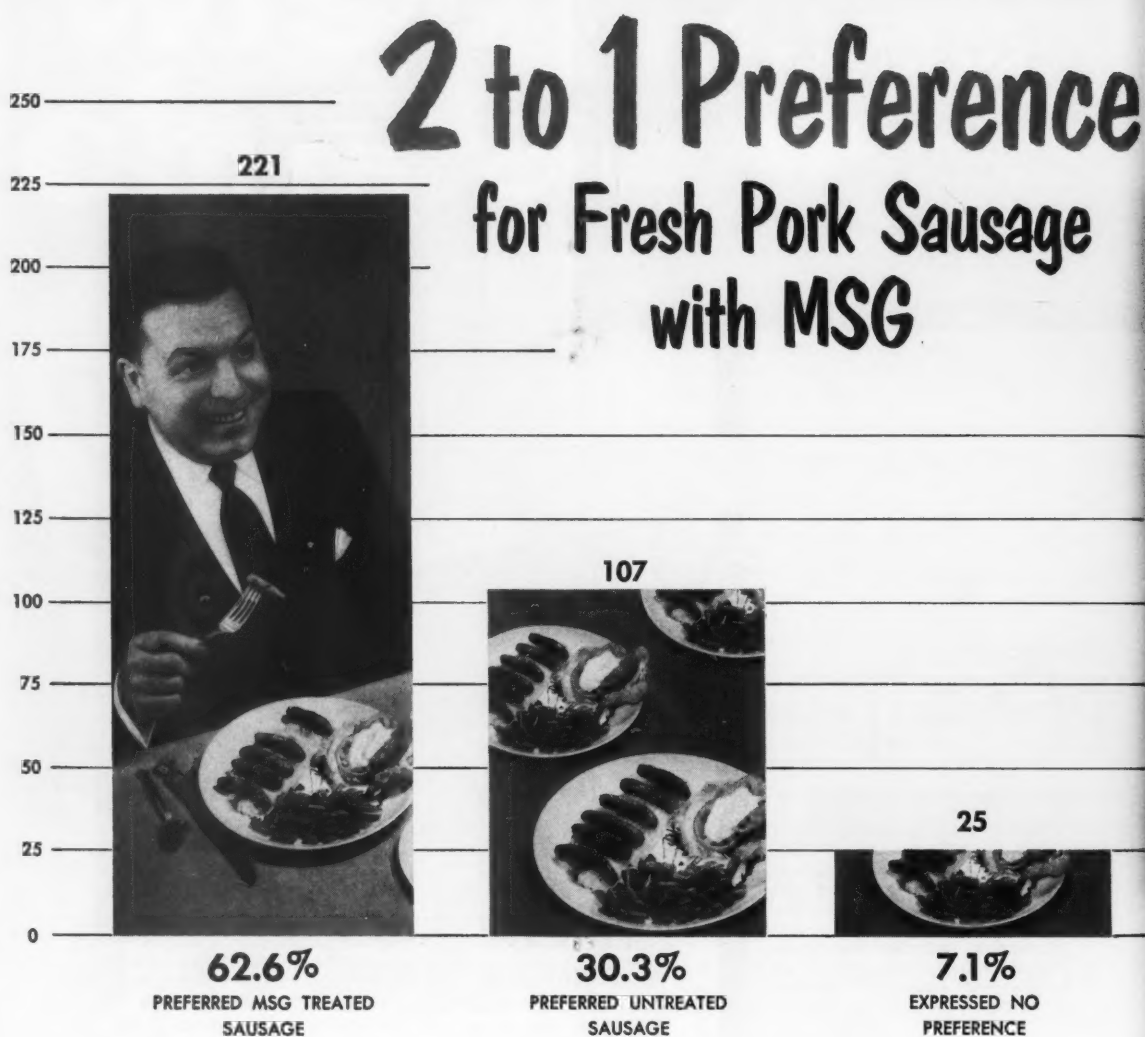
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*Name on request

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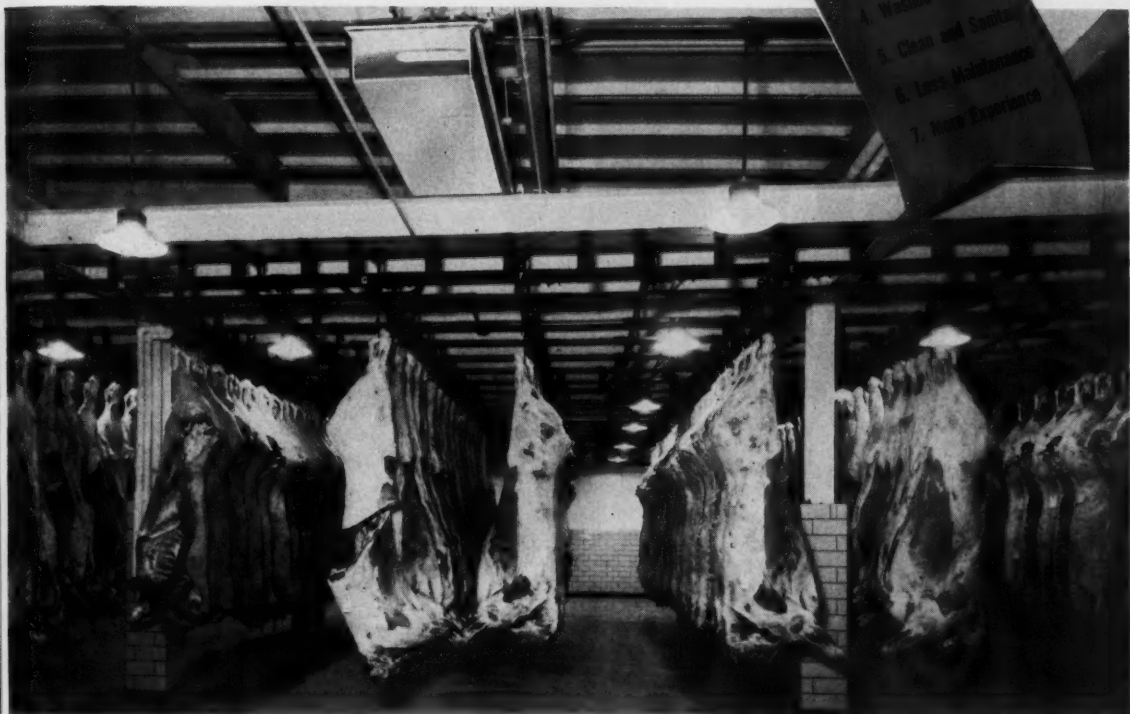
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- are protected against rancidity
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News and Views

THE NATIONAL

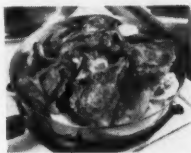
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JUNE 11, 1955

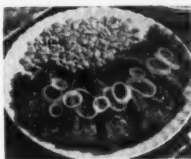
Sell More Pork

THE SITUATION: Pork output in the next five months, plus stocks, will be about 15 per cent above 1954; pork sales since February have been 17 per cent greater than a year earlier. Pork prices are low—sliced bacon is down 29 per cent from 1954; loins and sausage are off 29 per cent; hams and picnics are 20 to 25 per cent lower and lard is off 25 per cent. The industry must sell more pork this summer—profitably.



THE QUESTION: How do we cash in on the fine sales opportunity in pork at the retail store cash register?

THE ANSWERS are, according to the American Meat Institute:



1. Packers should emphasize supply and price facts to dealers. Pork is going to continue plentiful.

2. Pork has been spotlighted in AMI food news releases to 4,000 newspapers, radio and TV stations for several months. Photos (samples shown here) and feature articles on pork shoulder roast, chops, spareribs, etc., are being released by the AMI to 1,275 newspapers. Packers should point out to their salesmen and dealers the current high impact value of this promotion. Make sure it is used in home town papers.



3. Distribute AMI reproduction proofs of pork cuts, streamers, column toppers and slogans to retailers for use in their advertising.

4. Talk to hotel and restaurant operators (who serve 20 to 25 per cent of the meat used) about the opportunities in the pork supply and price situation. These outlets can offer many economical and savory pork dishes.

Another State organization, the Virginia Meat Packers Association, has been formed to give group strength to packers and sausage manufacturers in dealing with state laws and regulations affecting the industry. Representatives of 30 Virginia plants attended the association's organizational meeting at the William Byrd Hotel in Richmond. A. J. Jessee, general manager of Shen-Valley Meat Packers, Inc., Timberville, was elected president; Joel E. Harrell of Joel E. Harrell and Son, Inc., Suffolk, was named vice president, and Robert McSweeney of Joseph McSweeney & Sons, Richmond, was chosen as secretary-treasurer. In addition to the officers, directors are: Wallace McKenna, Lynchburg; Edgar Thurman, Elliston; E. C. Prichard, Danville, and Norman Perlin, Norfolk.

As set out in the association's constitution adopted in Richmond, main objectives and purposes shall be "to foster, improve and develop the business of meat packers and sausage makers in the state of Virginia by every just and lawful means," and to knit itself into a well-organized group which can speak as a unit for its members.

Another meeting, to be known as the charter meeting, will be held in Richmond August 3, Jessee announced. He said that any Virginia packer or sausage manufacturer who joins before then can be enrolled as a charter member. Some 60 to 75 companies in the state are eligible for membership.

A Request by the two major meat packing unions that they be allowed to bargain jointly in current wage negotiations was turned down this week by Swift & Company and Armour and Company as wage talks opened in Chicago. In addition to its contracts with the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, and the United Packinghouse Workers of America, CIO, Swift pointed out, the company also has a contract with a third union, the National Brotherhood of Packinghouse Workers, independent. Since each is bargaining agent for a different group, it is more practical to deal separately with each, Swift said. AFL and CIO union officials said they plan to work together closely even though they won't be sitting at the same bargaining tables.

House and Senate conferees agreed this week on a reciprocal trade bill that retains most of the protectionist amendments added by the Senate. They dropped the Morse amendment, objected to by the President, and his approval is considered certain. The bill extends the Reciprocal Trade Agreements Act for three years and gives the President authority to reduce tariffs by as much as 15 per cent during that time. The House is expected to take up and pass the compromise measure next week and the Senate will act on it shortly afterward. The Morse amendment sought to clarify the rights of growers to participate in Tariff Commission proceedings but the Administration said it was too far reaching.

World Meat production set a new record in 1954 and a further moderate increase is in prospect this year, the USDA's Foreign Agricultural Service reported. Output in 42 countries last year totaled 83,000,000,000 lbs., about 3 per cent above the previous high reached in 1953, 24 per cent greater than the 1946-50 average and 20 per cent above prewar. The 83,000,000,000 lbs. accounted for about 93 per cent of the world output, exclusive of China. For details, see story on page 65.

San Francisco has been selected by the WSMFA board of directors as the location of the association's tenth annual meeting. It will be held February 13-16, 1956, at the Sheraton-Palace Hotel. The board also adopted a new convention plan in which more time will be devoted to panel sessions discussing the meat packing business. Other action taken at the board meeting in Los Angeles is reported on page 29.

A Packaging Feature

Breaded Meats Stimulate Sales



FABRICATED MEATS, shaped as chops, chicken legs and flank steaks, are here displayed in new cartons for institutional user.

Through new meat formulas, precise breading techniques and portion control, Wyandot has developed a fast selling line of frozen specialties

A 15 per cent increase in sales has been achieved by Wyandot Meat Products, Inc., Nevada, Ohio, with breaded, fabricated frozen meats. Although the firm had been merchandising portion controlled frozen products for several years, George Lichvarik, general manager, believed breading would increase sales by offering greater variety in menu planning.

With its barbecued fabricated steaks a success (see the NP of March 12, 1955), management sought an attention getting product to introduce its new breaded meats line.

Lichvarik decided to fabricate a "city chicken." Somewhat similar to the mock chicken leg prepared by the local butcher or housewife, the new product has the advantage of exact weight per unit and uniform taste. Several meat blends were tried before a formula of veal, pork and chicken was selected.

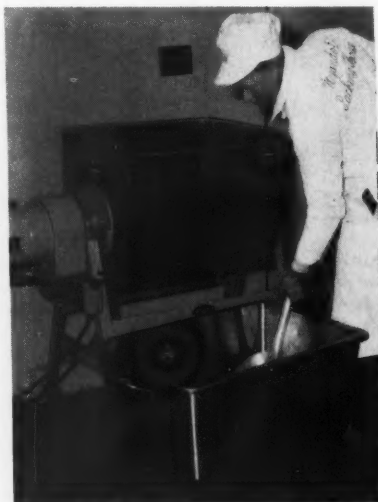
Once the meat portion of product was determined, the firm worked with its supplier, Fearn Foods, Inc., on the development of a tangy seasoning which now is used at a 5 per cent level. This amount of seasoning greatly enhances product flavor.

Another production hurdle, the

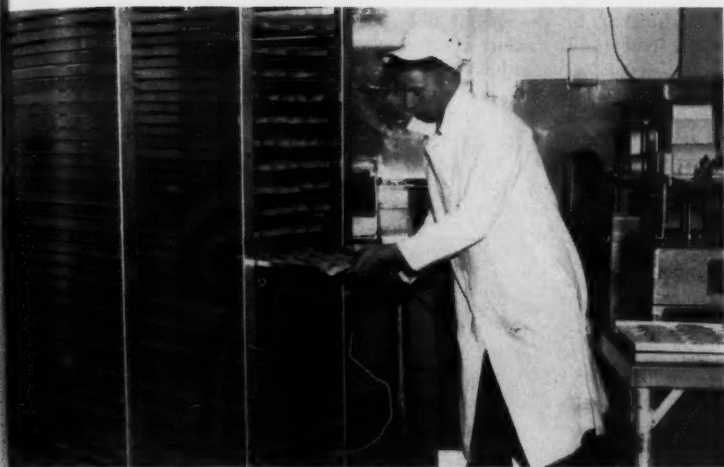
breading technique, has been overcome with the aid of a supplier. Working with Golden Dip, Wyandot determined the correct level of breading to give product a golden fried appearance. The amount of breading is critical. Excessive breading tends to absorb the frying fat and produces a soggy product. Further, it may

cause the customer to feel cheated. The correct amount, on the other hand, seals the meat flavors during frying and imparts appetite appeal through the golden brown color.

Equally important to the fabrication of these city chickens was the development of suitable molds by Hollymatic Corp. Besides making



WORKER AT left charges mixer with meats and seasonings to make chicken legs. At right, legs are formed by machine and wooden skewers inserted into product.



THE FORMED product is placed on a shelf-rack truck which then is moved into a minus 40-deg. blast freezer where the legs are frozen in 20 minutes.



CONSUMER size boxes for frozen product are formed on simple pneumatic stamping machine.

possible rapid formation of product to the weight desired, the machines permit a versatility in the unit per pound count. Industrial feeding people, depending on the nature of the customers they serve, may desire a different unit count per pound. Currently, the city chickens are prepared in groups of four and six to a pound.

In addition to the city chicken, Wyandot prepares breaded steaks of ground pork, veal and beef. Here again the Hollymatic units permit a choice in unit weight per steak and in the shape of the steak.

Management states there is a preference in the shape of steaks desired by industrial feeders. Plant cafeterias tend to prefer a thicker steak in the heavier weight count. Restaurants and snack shops want the thinner and larger steak for appearance value. Both like the ease with which they are prepared and the storage and accurate cost control features.

In preparing the city chicken, the

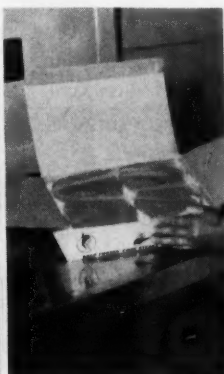
various meats are ground, scaled to proportion in batch lots and then mixed. Seasoning is added during the mixing. After curing, the batch is placed in Hollymatic units which form product to desired weight and size. An operator then places the legs on a parchment lined tray. He next inserts sanitary, polished wooden sticks. The trays are placed on a rack truck and moved into a minus 40°F. blast freezer where the product is frozen in 20 minutes. The meats are next moved to the breading room, dipped in a batter, breaded and dusted. Controlled procedures, developed after considerable testing, assure a uniform coating of breading.

The breaded product is ready for packaging, either in an institutional size package or in the newly introduced consumer package holding four drumsticks.

For the institutional package Wyandot uses a newly developed self-locking carton which assembles quickly from the knock down stage

by means of a patented overlapping wedge lock. The individual layers of product are separated by a Kalamazoo Vegetable Parchment white board and D. O. K. separator sheets. The box top has space for marking net weight (6 lbs.), the number of units in the box, and count per pound. The cover also carries the firm's trademark and the federal inspection legend.

When consumer packages are assembled, the white waxed board boxes are first preassembled with the aid of a Bellows unit. Lichvarik says the unit triples the rate of box assembly. Air powered, it has a die hammer which travels downward at a set rate, forming and locking the box which is fed under it by the operator. Lipping on the table aligns the inserted flat box for forming. The boxes fall into a container which is moved into the breading and packaging room. Filled, the boxes are transported to the Hayssen wrapping machine which applies a waxed pa-



NEW PACKAGES for frozen meats line include, left, consumer unit overwrapped with waxed paper; center, polyethylene pouch into

which frozen red meats are placed, and right, 6-lb. self-locking carton. George Lichvarik, left, explains merits of carton to employee.

per overwrap furnished by Western Wax.

The consumer package is colorful. A screened red is the background for a reproduction of a platter of drumsticks and green peas in full color. The message that the food is to be kept frozen and fried frozen is stressed on the bottom and sides of the package. The reverse side also contains several suggested cooking methods. With many people using a breaded fabricated product for the first time, management feels that simple cooking instructions are important.

Once packaged, the product is

moved quickly to the main 0°F. holding cooler. To assure perfect delivery, Wyandot has added a new International truck to its fleet. It is insulated with 8 in. of fibreglass throughout, equipped with six Kold-Hold plates and pulled down by a Frigidare unit mounted to the truck body. The truck can hold a temperature of minus 5°F. for 72 hours. It is used for truck lot distribution to frozen food customers.

The firm also breads pork, veal and beef in institutional sizes. Past-on stickers used on the institutional corrugated box are printed in a code color for ready product identification

by kitchen personnel of customers. Another packaging technique adopted by the firm is to place fabricated frozen steaks into polyethylene pouches. The pouch gives the product added protection and is useful to the consumer who may elect to store the unused portion in the pouch.

Lichvarik says that promotional activity for the new consumer breaded items thus far has been confined to supermarket demonstrations. This rather low cost promotion media thus far has assured business of about 15 per cent of volume sold during the demonstrations. The firm is using a limited amount of point-of-sale flyers and banners. Institutional sizes have been promoted through demonstrations and exhibits at trade shows, such as the recent frozen food conventions.

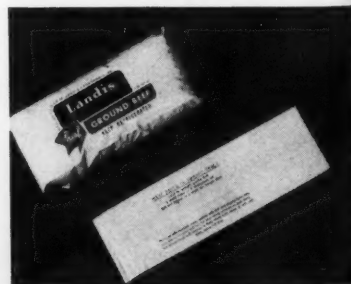
Wyandot plans to begin promoting the breaded items in selected markets through newspaper, radio and television advertising. It also plans to begin consumer packaging of the other breaded items in the near future.

As a matter of routine, a high level of sanitation in manufacturing is practiced to assure proper coloration and quality in the fabricated product. In addition to daily cleaning of the plant and equipment with suitable detergents, an over-all cleaning on weekends with a newly developed Oakite germicide is standard practice.

If the present pace of breaded item sales continues, management will be compelled to enlarge plant manufacturing facilities. With this eventuality in mind, plans for plant expansion have been submitted to the MIB for approval.



LOCAL OUTDOOR advertising campaigns of three industry firms won awards in 1954 contest sponsored by Outdoor Advertising Association of America, Inc. First award in continuous poster campaign division went to Weimer Packing Co., Wheeling, W. Va. Grouped around three of the posters in photo above are (l. to r.): Frederick G. Weimer, vice president and general manager of the firm; D. Milton Gutman, creator of the campaign; R. R. Robinson, manager of Ohio Valley Advertising Co., Wheeling, and J. R. Sonneborn, president of Wheeling Advertising Club, who presented the awards on behalf of the association. Karl Seiler & Sons, Philadelphia, won second award in this division. Second award in the embellished painted bulletin campaign division went to Vienna Sausage Co., Chicago. Shown with Vienna painted bulletin in photo below are: Eldon Simpson, artist who painted design; Jules Ledany, president of Vienna Sausage; William Ledany, Vienna Sausage vice president; William W. Miller, General Outdoor Advertising Co., Inc., Chicago, and Hal Gross, H. M. Gross & Co., the Vienna Sausage advertising agency.



SINCE RECENT adoption of printed cellophane bag to package ground beef, sales have increased on item for Edgar M. Landis Co., Franconia, Pa. Previously ground beef was sold in cartons. Bag is designed with white background and red and blue accent colors. The back of the simply designed bag bears a meat ball recipe. Designer and producer of the bag was Milprint, Inc., Milwaukee.



LAMINATED HAM WRAPS

STEP UP SALES

AND LOWER COSTS

Flashiest, most appealing way to display your hams today is with KVP laminated wraps. A ham itself, of course, is big. Take that size and cover with a brilliantly printed, colorful KVP wrap and you can dominate any meat display.

KVP laminated wraps—pre-gathered for use—save labor time and costs at your wrapping station. And make it impossible for your inventory to get out of balance on individual sheets.

Many combinations of sheets can be laminated to meet your specific needs.

Send for samples of recently produced wraps. If you like the prices and labor savings, KVP artists will gladly suggest how to adapt your brand design for unusual sales appeal.

KVP Company, Kalamazoo, Michigan

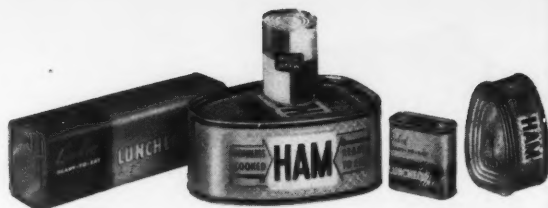
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EQUIPMENT ENGINEERING

FUNDAMENTAL RESEARCH

PLANT LAYOUT

PRODUCT DEVELOPMENT

are tailored



to fit your needs

Let Continental start you off with meat containers that are precision-made to fit your packing methods, and hand-somely lithographed to give all your products a sales-bracing family resemblance. Call on us for whatever services you need to keep your filling and closing operations running smoothly. And should you require research or engineering help, you'll find we go all-out to do things your way. Call Continental soon.

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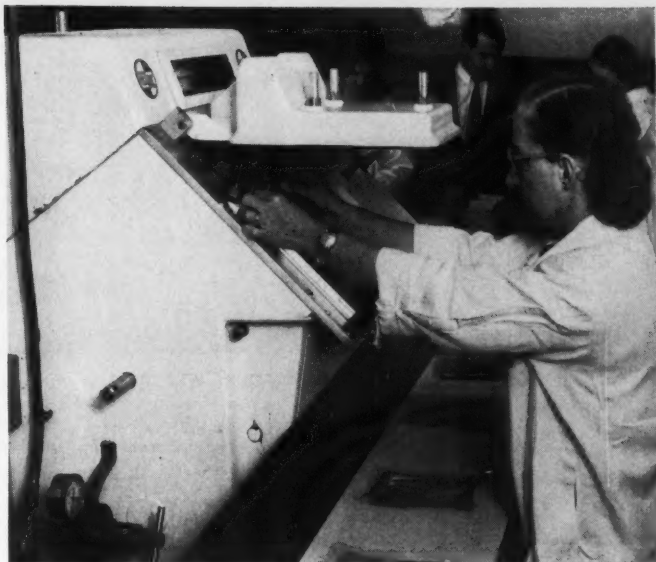
Eastern Division: 100 East 42nd Street, New York 17
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Pacific Division: Russ Bldg., San Francisco 4



**TAILOR-MADE
PACKAGE SERVICE**

A Packaging Feature

Gas-Filled Packages Doing Well for F & B



THIS IS the versatile machine that either vacuum-seals or gas-fills packages in the new Friedman & Belack self-service line.

CONSUMER vacuum-packaged all-beef sausage meats, introduced six months ago, have increased sales volume markedly for Friedman & Belack, Inc., Philadelphia. The increase is due partly to the expanded sales area which the firm now serves. Extended shelf life of vacuum packaged meats has made the larger sales area possible.

Benjamin Belack, president, reports that the firm's products now are being sold as far south as Florida, with a general increase in the over-all distribution pattern. Formerly, the concern served the greater Philadelphia area only. Joseph Belack, vice president, says the new packages and the expanded area have increased 1955 first quarter sales by 34 per cent over 1954.

Management hopes to continue its

sales growth by being one of the first firms to use an inert gas package for products which require this added protection. Currently, Friedman & Belack is using this new technique in packaging all beef franks, knockwurst and chipped beef. The addition of the inert gas to chipped beef packages retains product fluff and prevents tight packing of the slices. This permits easy separation of slices by the consumer. Management reports that frankfurters and knockwurst also are enjoying greater acceptance since they have been packaged with inert gas.

To package these items, the firm is using a Flex Vac unit developed by Standard Packaging Corp., and is pleased with the new unit's versatility. Depending upon the product being packaged, the machine can either

vacuum-seal the package or seal it with inert gas.

The changeover from one type of packaging to the other is made in minutes. Benjamin Belack says there is no lost time in the changeover. The same personnel and equipment are used to prepare both types of packages. The time required to adjust the machine for the inert gas packaging equates the time needed by the rest of the packaging crew to prepare to handle new product.

The packaging department equipment layout was engineered by Standard Packaging. Featured is a proper balance between the slicers and vacuum sealing unit. Product flow is designed to keep the sealer working at an optimum rate of 30 packages per minute.

Product transfer operations have been incorporated as part of check scaling. Two employees operate the U.S. Slicers which slice and shingle the meats to a weight unit count. These same workers transfer the oncoming shingled product to white waxed boards, check scale the units and place them directly onto a Flex Vac mandrel located in front of the check scaler (see photo). The mandrel faces the pouch inserter who slips the pouch over boarded product, frees the package from the mandrel and places it on the belt.

The positioning of the mandrel next to the check scale eliminates several steps normally employed in package assembly. Steps eliminated are placing of the check-scaled product onto the takeaway belt and the



PRODUCT IS sliced automatically, check scaled, bagged on conveniently located mandrels, then moved by conveyor to sealing machine and the inspector-packer.

lifting of the check-scaled product by the pouch inserter. The use of the mandrel also paces the check sealing and pouch inserting to the actual flow of product from the machine.

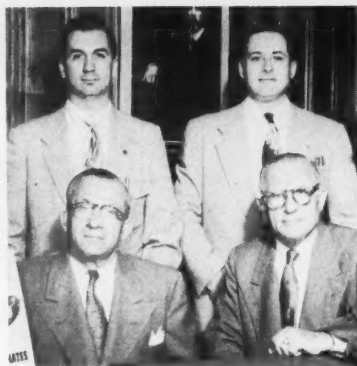
The pouched product is carried on a 14-ft. Island conveyor to the new multi-head sealer. The feeding of one head, while the other draws the vacuum and heat seals the pouch, effectively uses operator-machine time relationship. The machine seals constantly and the operator feeds continuously. The sealed product is discharged automatically upon the belt which carries the sealed package to the inspector packer.

If the firm is packaging with inert gas, then operating sequence is the same. However, the machine first pulls a vacuum and then bleeds the gas back into the package before it is sealed. The gas is said not to affect product flavor or color. The gas prevents tight stacking of product, such as sliced dried beef, and therefore enhances appearance.

The cost of bleeding the inert gas into the package is nominal, says Louis Belack, treasurer. A standard container of the gas fills approximately 2,000 packages for a cost of approximately two tenths of a cent per package.

In sealing a package either with gas or vacuum, the air must be exhausted completely from the sealing chamber. To assure a desired vacuum at the projected rate, the firm installed a Beach-Russ vacuum pulling machine.

When handling franks, the same



FOUR BELACKS comprise management group of company. At rear are Joseph, vice president, and Joseph N., secretary. Seated are Benjamin, president, and Louis Belack, treasurer.

conveyor is used with a different mandrel designed for quick insertion of links into the pouch.

Friedman & Belack currently is packaging its items in two sizes, 4 oz. for sliced items like Pastrami, Breakfast Delite (a beef breakfast bacon), and 12 oz. for its link products such as knockwurst.

The packages themselves have a family design using the same basic color and logo presentation. They all stress the fact that the products are all beef and vacuum packed.

A functional difference, however, is incorporated in the pouch designs used for the sliced product and for link product. Since the sliced product is shingled onto wax board trays, which then are inserted to present

the reverse of the board to the package window, the window is relatively small. For inspection the customer must invert the package to see product. Consequently, the dark blue color stands out on the face of the packages. The window of the package carries the firm's F/B brand name in red and white along with inspection and price islands. A description of the product along with its weight is printed on the window in smaller letters. These various printings stand out very sharply against the white of the base board.

The links, on the other hand, have a package that is basically transparent. The firm's logo is on the top. Price and weight spaces are provided on the logo. Product type and ingredient statements are centered on the package. The package design provides maximum visibility of product. Smoked linked product can withstand showcase lighting better than the sliced product, and thus permit all around visibility.

'How to Do It with Meat' Is New TV Program Service

The National Live Stock and Meat Board, Chicago, has begun a new weekly service of meat scripts and pictures for television stations. Homemakers' programs on 131 stations in 40 states have already subscribed to the service, called "How-To-Do-It with Meat."

"How-To-Do-It with Meat" covers every phase of the subject, including identification, selection, buying, cooking and planned menus. Much of the information is step-by-step instructions, with pictures to illustrate each step.

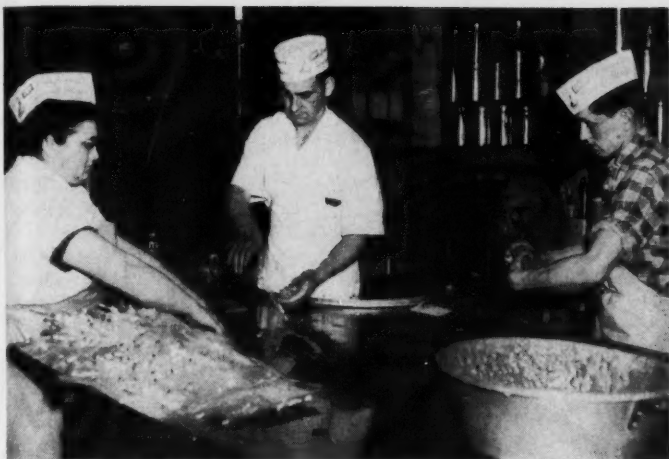
"Of special importance to the livestock and meat industry is the fact that the meat material provided by the service is a regular part of each station's weekly programming," said Redman B. Davis, director of the Meat Board's department of information.



IT MEANS a new hat to Buffalo Bisons' batters every time they hit this 27x9-ft. sign recently installed in centerfield at Offermann Stadium, Buffalo, N. Y., by Quick Frosted Meat Products, Inc., Long Island City, N. Y.



FRONT AND REAR views of all beef sausage in package line are displayed here.



WORKER AT left places chub tube on stuffing horn from supply of pre-tied casings. Center employe stuffs to portion weight and third twists casing neck.



SAME EMPLOYEE then positions neck under crimper and seals package with foot action.

Efficient Chub Packaging

MECCHANICAL second tying greatly expedites the packaging of 8-oz. sandwich spread and liver sausage chubs. A three employee crew packages 15 to 18 units per minute at Scott Petersen & Co., one of the large independent kitchens in Chicago.

The firm's president, Scott Petersen, was keenly aware of growing demand for sausage meats which could be spread quickly and easily without the housewife removing more from the container than she needed. Formulation of a high quality product with excellent flavor was accomplished easily by a team including Dietrich Fricke, sausage maker, and Leo Miller, sales manager.

How to package the product economically proved more of a problem. Hand string tying was slow and tended to hold output down to about five units per minute for the crew. Management then investigated the use of metal closures. They installed Vac Tie equipment which uses colored metal crimps. This equipment has given the plant a flexible operation at a nominal investment.

The firm prepares the sandwich spreads periodically. The two Vac Tie units are moved up to the stuffing table and a Portioneer is attached to each Globe stuffer.

The crew consists of one employee who places the tube onto the stuffing horn. Another employee operates the Portioneer and slides the filled tube to the crimper. He holds the tube by its neck as he moves it to the

crimper. A third operator gives the neck a slight spin and places the neck under the crimper. With foot action, he brings the crimper die down and cuts the excess neck on the crimper blade.

Two employees alternate in filling the stuffer. During this time, the other crew member runs spot checks on the weight of the product and places it in cooking nets held in water filled trucks. The crew packages about 18 units per minute, Fricke states.

First ties on the Saran tubes are made with the Vac Tie unit. The products are processed in the tubes.

After being cooked, showered and chilled, the tubes are taken to the packaging room where, with the aid of a Great Lakes sealer, colorful foil heat-sensitive labels are placed on the chubs before they are boxed in shipping containers.

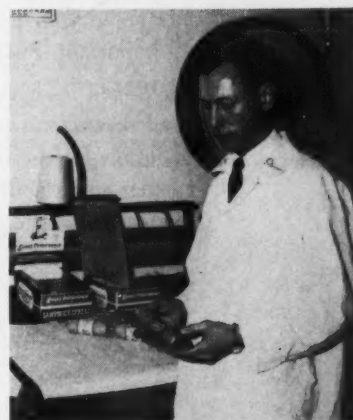
The label is placed on top of the sealer which contains a hot plate. A small fan pulls a slight suction through a slot at the rear of the unit. The suction keeps the label in position for exact centering on the chub. The employee places the chub on the plate momentarily, heating the film and the label and then rolls the chub quickly down the sealer top.

The operator can label approximately 40 units per minute.

Petersen reports that the firm's sandwich spread volume has increased consistently. It is a leading item destined to enjoy peak sales during the coming summer months. ■



LABELS are positioned easily on product with this heat sealing unit.



SCOTT PETERSEN displays chubs which, he says, are increasing steadily in sales.

On its own



The careful attention your fine meat product has received through every step from stockyard to packing and final processing doesn't show here. Your extensive advertising and promotions can't help you here at all-important point-of-sale.

YES, YOUR PACKAGE IS TRULY ON ITS OWN!

That's why you need a package that TELLS the shopper about your product, and even more important, SELLS THE SHOPPER!

Western Waxed leads the field in the creative design and manufacture of superior packaging materials for the meat packing industry. Our experience, facilities, and craftsmanship enable us to give you the finest package — *A package that will really sell your product in today's highly competitive and rapidly changing markets.*

Manufacturers of **mullinix** Peek-A-Boo® Packages



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Division Crown Zellerbach Corporation

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at Los Angeles and Portland, Oregon

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JUNE

Ranch Women Seeing That Beef Will Be Dad's Dish on His Day

The campaign to see that every American father is served his favorite dish—beef—on Father's Day, June 19, is rapidly nearing a climax.

More than 15,000 CowBelles and other ranch women in nearly 30 states this week are intensifying efforts to remind children and wives to "treat Dad to a juicy beef steak or savory roast on 'his day' as well as every day of the year."

The campaign, begun only four months ago, has seen hundreds of thousands of "BEEF for Father's Day" stickers on envelopes, menus, automobiles and retail meat show cases. Other thousands of gay pink and gray posters adorn grocery walls from coast to coast.

Governors of more than 20 states have proclaimed that "Beef should be the traditional Father's Day meal as a symbol of the love and respect we owe Dad."

Coordinated by the American National CowBelles, women's affiliate of the American National Cattlemen's Association, the campaign has enlisted the active support of more than 200 local and state CowBelle and cattlemen's groups. Mrs. Leavitt Booth, Arvada, Colo., national chairman, reported this week that local activities "certainly demonstrate the ingenuity and enthusiasm of ranch people."

She said that many groups are collecting and publicizing the favorite beef recipes of prominent fathers while others are saluting outstanding dads with gifts of beef steaks and roasts.

"And many groups will literally pace the floor of hospital waiting rooms to present beef and leather gifts to fathers of babies born on June 19—a fitting recognition of those new dads," Mrs. Booth said.



ONE OF pink and gray posters going to groceries and restaurants is displayed by Mrs. Leavitt Booth.

ADD SALES... INCREASE SHELF LIFE



AUTOMATIC CAMPBELL WRAPPER

VACUUM PACKAGES table-ready meats, bacon and chops with fabulous new savings in time, labor and materials!

Field proven and approved by America's leading packers, the new Campbell VACUUM PACK meat wrapper has revolutionized the packaging of self-service transparent meat packs. High speed continuous feed operation greatly increases unit production, and machine provides absolute vacuum sealing with savings up to 50% on packaging materials as no large over-laps or double wraps are necessary — no trays or stiffeners required unless desired! Machine cuts labor costs to a minimum too, as only one person is required for operation.

Wraps regular or irregular shaped meat cuts or packs with equal ease and speed, and simplified adjustments require minimum down-time for size change-over. Machine accurately positions label design of pre-printed wrap material or separately attached labels.

Plan now to increase your sales with self-selling products vacuum packaged by the Campbell Wrapper — It seals flavor, freshness and moisture in — eliminates shrinkage, reduces spoilage and wins thousands of new users to your brand name.



New York office: 55 West 42nd St.

added safety

for

NEW BOSS STUFFERS

Added safety features now available in Boss Stuffers create a bonus value of real and lasting importance. The new, extra safe Boss Stuffers cannot be opened while the piston is subjected to pressure, and cannot be closed while fingers are ex-

posed. Think for a moment what these safety features could save you in the uncertain months ahead.

Detailed information about the new Boss Stuffers will be sent promptly upon request.

OTHER PROFIT MAKING FEATURES BOSS STUFFERS

are built for capacities of 100 to 600 lbs.

On 400-500-600 pound sizes, lid and yoke swing on ball bearings for ease of opening and closing.

Lid is centered automatically when yoke is swung to "closed" position.

Rubber packed, semi-steel lid fits flush into safety ring for complete emptying of cylinder.

Yoke is electrically refined cast steel, and is equipped with spring actuated centering pin for perfect lid alignment.

Coarse pitch, double lead screw for rapid operation of lid.

Cylinder of heavy nickel bearing semi-steel is machined and polished inside for efficiency and cleanliness.

Flat top, floating piston has air tight packing. Piston and packing easily adjusted without removal of piston from cylinder. Piston fits flush against lid and safety ring for complete ejection of meat.

Right or left air intake (except 100 lbs. size which has one air intake only).

Globe valve and syphon create vacuum beneath piston for quick return.

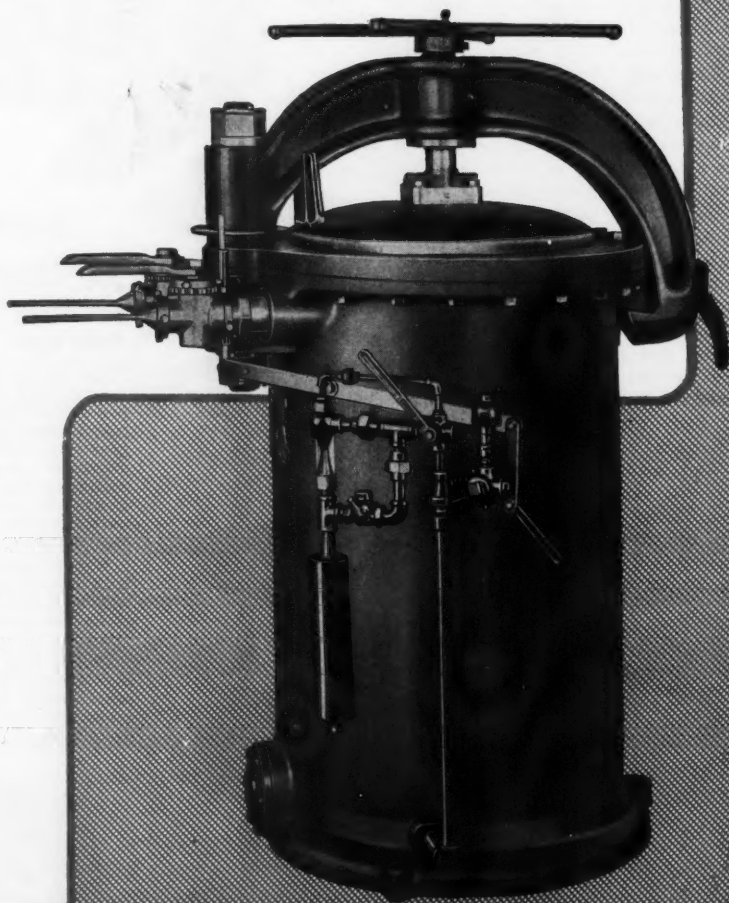
Silencer for air exhaust.

Patented, stainless alloy Micro-Set Stuffer Valve is leak proof, non-binding and easily disassembled for cleaning.

Two stuffer cocks on all but 100 lbs. size.

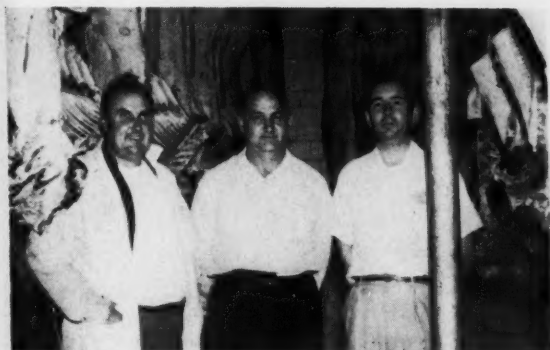
Two sets of stainless stuffer tubes with each stuffer (except 100 lbs. size, which is equipped with one set).

Zerk grease fittings throughout.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Lamoni Carving Niche In 'Promised' Land



CONFIDENT that their rapid expansion program will be successful are D. O. Thompson, vice president; J. E. Smith, president and R. J. Schulenberg, secretary.

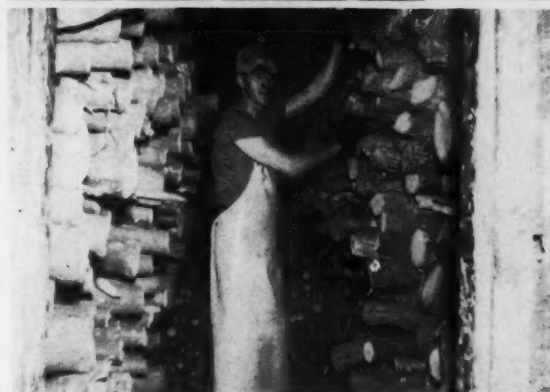
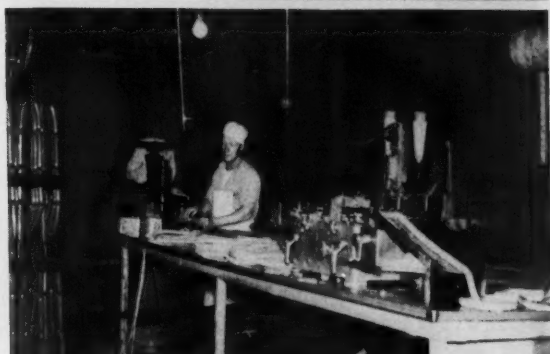
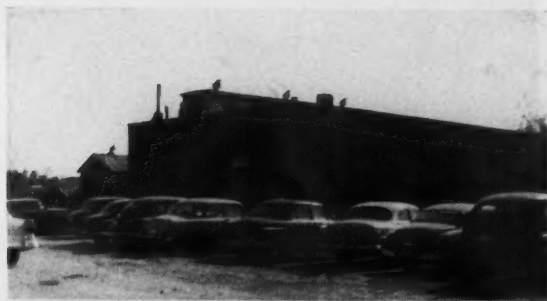
IN the south central part of Iowa in what is still known to many as the "Promised Land" of the early Mormons, is located the enterprising Lamoni Packing Co. Before its purchase in 1948 by the present owners the plant was used as a cooperative project to supply some 40 meat markets scattered about the state. Modernized and successfully operated over the past few years, the company is now on the verge of an active expansion program that may result in an embodiment of the long enduring "promise" of this fertile portion of the Corn Belt.

Plans for immediate building expansion have been approved, with design work done by the firm of Willis Rieger of Omaha.

Provoked by the results of a recent fire and an increasing demand for its specialized products, the Lamoni Packing Co. last year completely rebuilt the sausage kitchen and remodeled the rendering plant and beef coolers. Further construction will consist of a new office, kill floor, hide and storage cellars, and expanded employee's welfare facilities.

Along with the development program, the company has been reorganized and the board of directors expanded. Recently elected officers are James E. Smith, president; David O. Thompson, vice-president; Robert J. Schulenberg, secretary, and two new directors, J. E. Gleazer of Lamoni and E. J. Kellev of Des Moines. Gleazer is president of Graceland College and Kelley is associated with a firm of attorneys. Besides their duties as directors, Schulenberg is in charge of office management, Smith is sales manager, and Thompson is responsible for livestock procurement.

While the present plant kills an average of 40 beef and 30 hogs a day, all of which are sold directly to retail out-



THE LAMONI PLANT is located in pleasant surroundings (top) on the outskirts of a small college community. In center photo sausage maker Bill Bethel stuffs out franks. Below, Herman Harp, smokehouse operator, inspects hickory cord wood that is carefully stored

lets, the new building program will increase volume greatly. Regarding operations Thompson says, "Although there is no problem in obtaining plenty of livestock to highly selective requirements, special inducements to bring in experienced help are set forth in the provision of good opportunities and an excellent part of the country for permanent residence."

Commanding a price above the regular market, "tendered" hams are cured three weeks and bacon ten days with a mild sugar cure. Sausage products of up to 30,000 lbs. a week are expected to be doubled in volume under the new program. Favored for curing are Old Plantation seasonings supplied by the A. C. Legg Packing Co. of Birmingham, Ala. Hams and bacon are hand wrapped in white Patapar vegetable parchment paper stamped in the center with a large red replica of the company's Chief Brand, an Indian head design. The print is accentuated by black lettering across the top and bottom identifying the product and maker's name.

Smoke is provided by pure hickory cord wood. Smith



M-M-M-M GOOD!

Switch to PRESKO seasonings and cures — delight your most discriminating customers with the improved color, texture and flavor of your frankfurters, sausage, bacon, hams and other meat products.

Our advanced scientific and technological achievements in meat processing products and methods give packers the utmost in efficiency, yield and profits.



Among the many products for meat processing originated in our research laboratories are the famous

- PRESKO SEASONINGS
- PRESKO FLASH CURE
- PRESKO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE ...HOME OF **PRESKO** PRODUCTS

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Since 1877

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JUNE

observed that at only \$7 a ton there are more than ample supplies available nearby. Hickory is purchased by the ton rather than the cord because a required moisture content makes heavier, greener wood preferable.

Sales meetings at Lamoni Packing are held late on Wednesday afternoon, allowing ample time to prepare for late week trading. Distribution to widely separated parts of the state is made by four Chevrolet and two Ford trucks refrigerated by Kold-Hold and Thermo King cooling units.

The sausage kitchen, built to MIB standards, contains a 200-lb. Globe stuffer; Buffalo grinder and silent cutter; 400-lb. Brecht mixer; Ty-Linker; and a York flake ice machine. Girls skilled in hand peeling frankfurters average around 125 lbs. an hour. Close to the sausage room are a Jordan process cooker and two smoke-houses. Inedible rendering is done in an Allbright-Nell melter used in conjunction with an Anco hydraulic press.

In the engine room are three ammonia compressors, a 7½-ton Baker, a 10-ton York, and a 10-ton Vilter machine. All are automatically controlled. Freezer temperatures are produced by a Mill's compressor using Freon 22 in an isolated system. Cooling in the wrap and pack room is distributed through a Frigidaire finned coil ceiling unit and in the sausage cooler by a similar unit made by McQuay, Inc.

Condensation of compressed refrigerant gas is accomplished by two York packaged spray units located along an outside wall of the engine room. This type of condenser, rapidly gaining in popularity, is constructed similarly to the familiar floor type unit coolers commonly found in meat coolers. Main operating differences are in the replacing of the liquid refrigerant in the coils with hot compressor discharge gas and in the utilization of a greater volume of water to flood over the coils for cooling. The condensers are easy to install, economical in service and the first cost is comparatively low.

Steam requirements are supplied by two coal-fired boilers. One is a new 50-hp. Kewanee portable style served by a Butler stoker and the other is a 40-hp. Murray boiler and stoker combination. ■

NHA Spring Convention

The Spring convention of the National Hide Association has been scheduled for June 12 and 13, Merle Delph, chairman, has announced. The meeting place is French Lick Springs, French Lick, Ind.

NEW...Sales-winning MEAT PACKAGING

with Perfect Electric-Eye Registration from
Your Printed Package Design!



**EASY
AUTOMATIC
OPERATION**

Regardless of size or shape, you get a neat, tight, perfect-register wrap on every package with a Hayssen automatic wrapping machine. Also, production men report savings up to 80% over previous wrapping costs.

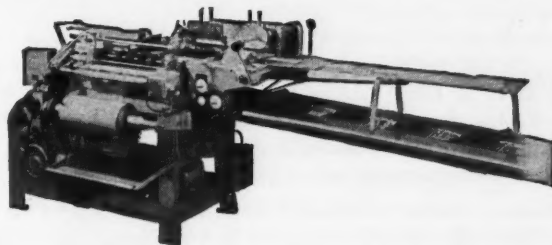
**FASTER,
SIMPLE TO
CHANGE SIZE**

No complicated adjustments from size-to-size on a Hayssen. No gears or sprockets to remove or change... no need for expensive mechanics to change size, either. So simple the operator does it on the job.

**COSTS LESS,
DURABLY
BUILT**

Hayssen's simple, rugged design, using fewer moving parts, keeps these machines working and saving through years of dependable, trouble-free service. Both the cost of the machine and the maintenance are so low you won't believe it.

This new HAYSSEN BACON WRAPPER is Versatile, Dependable, Economical



Let our Packaging Engineers help you with your packaging problems... **WRITE US TODAY** for further details.

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Since 1910, Manufacturers exclusively of automatic wrapping and packaging machines.

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New York • Philadelphia • St. Louis • San Francisco • Seattle • Montreal • Toronto

"We switched
to **cindus**
to get special
service at
no extra cost!"

**says Emge Packing Company
Anderson, Indiana**



**"Cindus packs covers and liners in convenient-size bundles,
delivers fast in emergencies, gives our meat finest protection."**

"Standard-size bundles of covers and liners were hard to handle in limited shipping and packaging space," says Mr. Mark Kimmerling, Purchasing Agent at Emge Packing Co. "That's one big reason we switched to Cindus. At no extra cost, Cindus wraps in the size bundles we need. These smaller-size bundles simplify our handling, take up less floor space while liners and covers are being used.

"Of course, we order covers and liners in 10,000 lots to take advantage of the 3% quantity discount.* And our rush orders get prompt action, thanks to the Cindus pre-stocking program. Cindus keeps extra covers and liners on hand for us, ready for immediate delivery on short notice.

"Moreover, we like Cindus quality. Their covers and liners are highest grade, have plenty of stretch. They get our products to users' plants in first-class condition."

Call on Cindus for better service, fast delivery, tailor-made protection for your meat. We can set up special delivery arrangements, give you just the right grade covers and liners to suit your needs. Try us and see!

** Discount 3% on quantities of 10,000 to carload.*

Call or write for full details.



CINCINNATI INDUSTRIES INC.
376 Carthage Ave., Cincinnati 15, (Lockland) Ohio

THE NATIONAL PROVISIONER

Life Insurance to Lamb Meeting Covered by WSMPA

Members of the board of directors of Western States Meat Packers Association had a busy day at the board meeting June 3 at the Ambassador Hotel, Los Angeles. Some of the actions taken were:

1. Establishment of a new, group life insurance trust for executives of WSMPA member companies, allowing them to secure life insurance in sizeable amounts without physical examination.

2. The board approved contracts providing for official testing laboratories for the benefit of members with the Northwest Testing Laboratory, Portland; the George W. Gootch Laboratories, Ltd., Los Angeles, and Curtis and Tompkins, Ltd., San Francisco.

3. The beef promotion program of the California Beef Industry Council was endorsed, and the board passed a resolution urging members to make deductions of 10c per head on California cattle slaughter, beginning June 15, 1955.

4. Financial donations were approved for the National Hide Association's Training School to be held in Chicago this summer and for a national survey on cattle research needs being conducted by Washington State College.

5. Holding of a national meeting for revising federal meat grading specifications for lamb was approved as well as the appointing of a liaison committee to work with committees from feeder and cattlemen associations on obtaining a better application of present beef grading specifications.

Texas Livestock Bill

A bill to increase membership of the Texas State Livestock Sanitary Commission from three to six and prescribe qualifications of members was given final passage by the State Legislature and sent to the governor for signature.

Under the bill, future members must be raisers of either beef cattle, dairy cattle, poultry, hogs or sheep and goats, plus one veterinarian.

Lamb Popular in 'Frisco

Of all meats served in San Francisco restaurants in May, lamb made up 30 per cent of the total, a special lamb committee of packers, retailers and growers revealed. Beef made up 45 per cent of all meats served and pork, including ham and bacon, the balance.

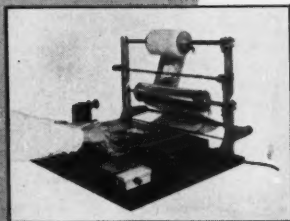
The revolutionary TWISTITE / SHRINKWRAP Method for packaging smoked meats and processed meat loaves



Advantages!

- ★ Excellent keeping qualities
- ★ No weight loss of product
- ★ Eye-appealing, skin-tight package
- ★ Much more economical than other types of packaging.

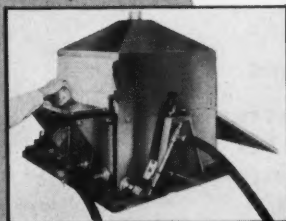
Wrap!



Twist!



Shrink!



Principle of Operation

The TWISTITE / SHRINKWRAP METHOD uses heat shrinkable films for packaging products having irregular shape characteristics. The outer-wrap material is Cross Tensilite (Cross Oriented Pliofilm) and is available in 30, 40 or 50 gauge. If a printed innerwrap is desired, either 50 gauge Saran or 40 N1 Pliofilm is recommended.

Film is first applied and secured to the product being packaged. The entire package is then heat-treated to tightly shrink the film around the product, without impairing the quality of the product being packaged. The heat treatment forces out the air within the package through the overlapped seams of the film packaging material. Tightness of the package prevents re-entry of air through the overlap seams and since the films themselves are non-permeable to air, the keeping qualities obtained are comparable to those of vacuum packages, with no loss in product weight.

TYPICAL TWISTITE / SHRINKWRAP INSTALLATION

A balanced line set up consists of two TWISTITE WRAPPERS, one TWISTITE TWISTER, and one SHRINKWRAP TANK. Requires only three operators.

Write for literature giving complete details including a case history report showing how a prominent packer reduced his per package cost considerably.

IN THE EAST
**AMSCO PACKAGING
MACHINERY LEASING CORP.**

31-31 48th Avenue Long Island City 1, N.Y.

IN THE MIDWEST AND SOUTH
**MILLER WRAPPING AND
SEALING MACHINE CO.**

18 So. Clinton St. — Chicago, Illinois

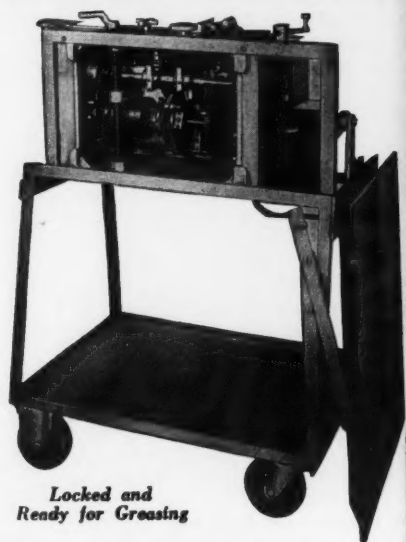
In the West—Simplex Packaging Machinery Inc., Oakland & Calif

Use a "TILT-TOP" TRUCK with your TY LINKER

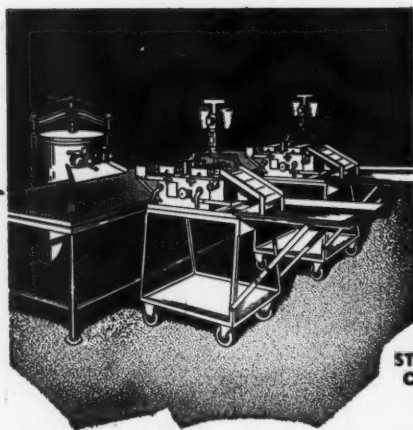
COMPLETE HANDLING OF PRODUCT FROM
STUFFER TABLE TO SMOKE STICK



*Locked and
Ready for Operation*



*Locked and
Ready for Greasing*



**STAINLESS STEEL
CONSTRUCTION
THROUGHOUT**

- INCREASES TIME AND LABOR SAVINGS
- CORRECT HEIGHT FOR EFFICIENT FEEDING
- IDEAL FOR MULTIPLE MACHINE OPERATION
- BETTER ACCESSIBILITY TO ALL PARTS FOR EASY CLEANING AND LUBRICATION
- EASY ONE-HAND MOTION FOR MACHINE TILTING
- CONVENIENT, ADJUSTABLE EXTENSION PAN
- TY LINKER SECURELY BOLTED AND CRADLED
- BOTTOM SHELF FOR TOOLS AND PARTS
- PERFECT FOR PERMANENT LOCATION

- SELF-LOCKING DEVICE FOR SMOOTH TILTING
- EQUIPPED WITH LARGE SWIVELED CASTERS
- SIZE—68" LONG—33" HIGH—24" WIDE

LINKER MACHINES, INC.

39 DIVISION STREET

NEWARK 2, NEW JERSEY

OVER 3000 TY LINKERS IN DAILY OPERATION



BONING IS done in this brightly lighted room at new plant. Aerial view, inset, shows the building arrangement.

New Swift Plant Equipped With Latest

AN OLD fashioned meat cleaver dating from the days of Gustavus F. Swift was used by Mississippi Governor Hugh White to cut the silk cord at the formal opening of the Swift & Company plant at Jackson, Miss. About 700 special guests,

representing state and local officials, business and agricultural leaders and the press, heard Porter M. Jarvis, president, stress the firm's contribution to the agricultural and general economy of Mississippi. During the second day of the two-day open

house, the Swift plant was host to the general public.

Jarvis pointed out that the beef and small stock dressing plant, with a normal weekly capacity of 1,000 cattle and 1,200 calves would contribute to the continued improvement of the Mississippi livestock industry. He estimated that the plant would spend more than \$6,500,000 annually, the greater part of which would be for livestock purchases.

The five-building plant, set on a 30-acre landscaped site, which includes parking area for 150 cars, was constructed with a straight-line layout for future expansion. The plant office is located in a separate building.

The main cooler section, with facilities for rail and truck loading, is integrated with, but is distinct from, the main dressing area. An independently housed power plant and a catch basin are located at the rear of the plant.

Built of steel, reinforced concrete and masonry, the five buildings have a combined floor area of 80,000 sq. ft. The coolers can hold more than

[Continued on page 63]



G. W. BLACK, superintendent of the Jackson plant, tells two local housewives what to look for in selecting good beef. The beef cooler holds 200,000 lbs.



Most Modern Meat Delivery Truck Money Can Buy!

Chevrolet's handsome new heavy-duty Task-Force models answer your trucking needs with the most modern design and engineering features of any truck on the road.

Styling that speaks for itself—and speaks well of you and your business. It's functional styling, too. The new panoramic windshield adds to all-over design appeal and gives you a wider, safer view of the road. Running boards, you'll notice, are out-moded. Chevrolet's Safety Step is *concealed* and stays free of snow, ice or mud. Seats are softer. High-Level ventilation maintains efficient air circulation in all kinds of weather.

High-Voltage power saves on operating costs—saves time, too. All four new Task-Force engines available in the heavy-

duty class are sparked by a big new 12-volt electrical system. That means snap-of-the-finger starting even in cold weather, besides boosted generator capacity. The high-compression power of these great valve-in-head engines keeps you running longer between gas stops.

Anything else? Plenty. Capacities go all the way up to 18,000 lb. G.V.W.—available in 2-ton models. The frames are new—of 34-inch standard width to accommodate special bodies, and with more rigid, completely parallel side members. And there's new suspension, front and rear.

Power Brakes are *standard* on 2-ton models, optional at extra cost on others. Power Steering is also available as an extra-cost option. There's more still, but call your Chevrolet dealer for complete details. . . . Chevrolet Division of General Motors, Detroit 2, Michigan.

NEW CHEVROLET *Task-Force* TRUCKS

Lea
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Branch
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all-alu
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A roc

JUN



DR. KUTTLER tells group of progress against brucellosis at meeting in Chicago.

Expect Victory Over Brucellosis by 1960

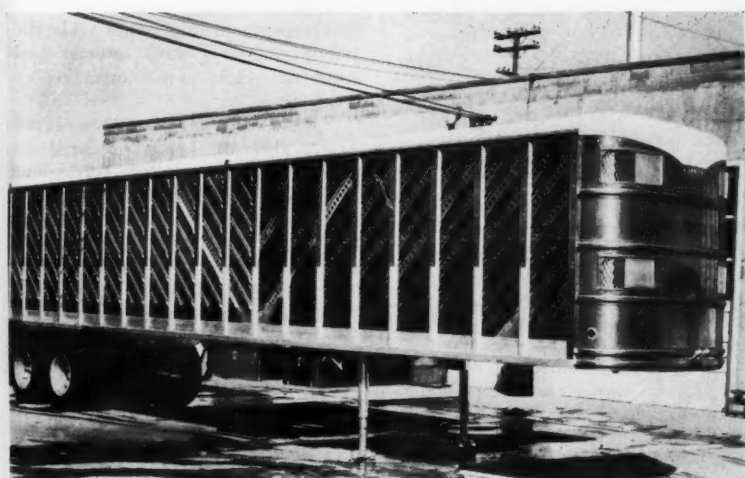
Leaders in the nationwide campaign to eradicate brucellosis from the beef and dairy herds of the U. S. see attainment of that goal by 1960 under the accelerated program now in effect. This was expressed at the meeting of the National Brucellosis Committee, a standing committee of Livestock Conservation, Inc., in Chicago recently.

Today, reported Dr. A. K. Kuttler of the Animal Disease Eradication Branch, USDA, 40 states are paying indemnities for reactors under the federal program. Cattle blood tested practically doubled from the first quarter of 1954 to the same period in 1955 (4,518,754) and the number of reactors slaughtered increased

from 32,824 to 86,065 during the same period.

Three states, Maine, Massachusetts and North Carolina, are modified certified brucellosis-free, and several other states are rapidly reaching this goal.

Significant is the fact that the incidence of undulant fever in human beings has dropped as the percentage of brucellosis infected livestock has been reduced. Economic losses have been reduced also. The USDA estimates that for every per cent the infection is reduced, there is a saving of \$20,000,000 through lower cost of replacements, calf losses, sterility problems and increased milk consumption.



MORE COMFORT, LESS SHRINK will be enjoyed by the livestock passengers riding in this all-aluminum semi-trailer which is said to be 2,800 lbs. lighter than models of steel and wood. Designed by Kaiser Aluminum's product development department, the new trailer is made by the Wilson Trailer Co., Sioux City, Ia. Aluminum sides are formed of alternate slats and dots. Diagonal slats are utilized in tension to gain strength and are flanged outward between vertical posts to safeguard the animals. The air scoops provided by the flanged slats, plus aluminum's ability to reflect radiant heat, make the inside of the van considerably cooler. A roomy interior permits a big return-trip load.



"Toughie" says:
REMEMBER, TOO:

The hot summer months are just ahead. Then, more than ever, your products need that extra protection of **TOUGHIE** and his friends. Consult Central Waxed Paper Co. for the proper protection of each of your products. **ALSO**, don't forget our individually styled Frozen Food Overwraps.

CENTRAL
WAXED PAPER CO.
5100 W. ROOSEVELT ROAD
CHICAGO 50, ILLINOIS



Do you want to tell your producer friends about meat type hogs?

Bernard Ebbing's graphic and well-illustrated talk on "The Importance of Muscling in Meat Type Hogs," delivered at the American Meat Institute convention, has been reprinted in a complete, handy-size (5½ x 8½) 12-page pamphlet. It is suitable for packer distribution to producers at buying stations, via mail, etc. Back cover is blank for imprinting, mailing, etc.

The pamphlet is offered at the following rates:

1 to 10 copies 25c each
11 to 50 copies 20c each
51 to 499 copies .. 12½c each
500 minimum 10c each
1000 minimum 8c each
Prices on request for quantities in excess of 1000.

Send orders with remittance to the Book Department, The National Provisioner, 15 West Huron, Chicago.

An Effective Safety Program Reduces Premiums, Improves Insurance Risk

A SAFETY program that cut compensation and medical payments from 170 per cent to 27 per cent of its insurance premium in seven years is paying dividends for the Elliott Packing Co. of Duluth, Minn. This represents approximately a yearly saving of \$4,500 on a current payroll of nearly \$1,200,000.

Since excessive losses, such as the firm experienced, result in additional premium charges in ensuing years, Elliott, by improving its safety record, also improved its position as an insurance risk.

Lower costs were effected by establishing 1) a safety program and 2) an in-plant medical program which includes a first-aid room and the services of a full-time nurse.

The safety program stresses guards on machines, physical improvement in plant facilities and a planned safety education program for employees. This emphasis on accident prevention and awareness of safety procedures was instrumental in reducing the accident frequency rate from 66 lost time accidents per million man hours worked in 1948 to 12 in 1953.

The plant is inspected periodically for unsafe conditions or practices and faulty equipment is improved.

The second phase of the safety activities — the in-plant medical program — was undertaken by the firm when its insurance company submitted a claim service survey showing medical payments for no-lost time accidents were 29 per cent higher per case than the national average.

The medical attention by the nurse in the first-aid room has resulted in substantial savings. It has eliminated infections which formerly averaged 10 lost time cases per year and cost about \$100 each. Prompt treatment of minor injuries has eliminated numerous calls to the doctor which cost an average of \$5 a visit. As a result of this nursing service, the cost per case is considerably below the national average.

A monthly safety meeting is an important aspect of the coordinated program. O. G. Myhrman, plant superintendent, Virginia Niemi, plant nurse, John Dunaiski, assistant superintendent, and the company foremen, meet once a month. They discuss the results of the monthly plant inspections and the nurse gives a complete report on frequency of specific types of accidents. The group re-



Virginia Niemi, plant nurse, and Yvonne Lilja are shown examining first aid records.

views the accidents and tries to determine why they occurred, reasons and best methods of control. It views safety films and considers employee suggestions received via a suggestion box.

H. A. Elliott, president, says that in addition to the plant safety program a rotation system has been established to permit plant foremen to attend the Duluth safety school. The school is conducted once a year and teaches safety principles and techniques.

Elliott says that the cooperation the firm has received from its insurance company on safety matters has contributed greatly to the program's effectiveness.

Truck Weight Boost Bill Offered in Pennsylvania

A bill to increase the weight limit for tandem axle semi-trailer trucks from 45,000 to 60,000 lbs. was introduced in the Pennsylvania House of Representatives with the backing of the Pennsylvania Motor Truck Association.

Introduced as a bipartisan measure, the bill also would increase penalties for overloading; reduce the overload tolerance margin and increase license fees by about \$9,000,000 per biennium.

"Essentially this bill will lift Pennsylvania's truck weight limits to make them comparable with limits now allowed in surrounding states," the truckers' association said. "No truck will become wider, longer, or higher under this legislation."

New Meat Board Films Available for Showing To Industry Groups

The National Live Stock and Meat Board's newest full color movie on meat and nutrition, "The Right Track," now is available for showing to groups within the livestock and meat industry.

One hundred color prints have been produced. The various segments of the industry will be given every opportunity to view the new picture before September 1, 1955, the date on which it will be released for general distribution, the Meat Board announced.

A print of the film may be obtained by writing directly to the Visual Education Department, National Live Stock and Meat Board, 407 South Dearborn st., Chicago 5, Ill.

The movie, first in a series designed for television use, is a full 14 minutes in length and was photographed in brilliant 16mm Kodachrome.

Black and White Available

The purpose of "The Right Track" is to depict to the consuming public the value of meat in the diet at various stages of life. The central character in the movie is a spry grandmother who puts her family back on "the right track" to health and happiness with the aid of common sense and her family doctor.

After September 1 the full-color prints of the movie will be released to high school and college audiences. These prints will also get wide distribution among adult groups such as service clubs and homemaker organizations.

Special black-and-white 16mm prints also are being prepared for use by television stations throughout the country. The color prints will be available for use by stations entering the color field. This, and the other new films, will be offered to TV stations as a public service.

Production of another Meat Board film, "Our Mrs. Fix-It," has just been completed, and release dates will be announced in the near future. It is a general meat cookery film. Three other motion pictures, one each on beef, pork and lamb, are now in the final phases of production.

With these five new films, the Board will have a total of seven motion pictures, covering all phases of the meat story. "Meat and Romance" and "The Way to a Man's Heart" have been in constant circulation for a number of years.

Electronic Ham Smoke System in Full Production at Kingan

A revolutionary process of smoking hams electrostatically is now in full-scale operation at Kingan Inc., Indianapolis. An electrostatic machine, the first of its kind, deep smokes sugared hams in four minutes. Two important factors in electrostatic smoking lie in the decreased bacterial growth that takes place during smoking and the minimum loss of soluble protein juices resulting from lessened product shrink.

The hams, merchandized under the brand name "Electro Ham" are thor-



THE MERITS OF canned Electro Ham are discussed by Mrs. Frances Blair, special promotion department, and Ray Webster, manager of the Indianapolis city branch, Kingan Inc.

oughly cooked and ready to eat. The skinned, boneless hams are defatted and have no waste.

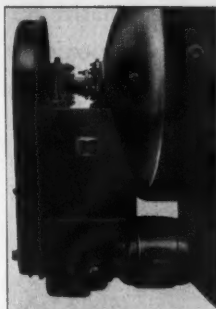
The electrostatic machine is shaped in the form of a tunnel. It is 70 ft. long, about 3 ft. wide and 6 ft. high. A series of infrared ovens occupy the first 50 ft. of the machine. The ham first moves through this area on a continuous overhead conveyor. The oven heat and speed of the conveyor are gauged to provide the most effective pre-heating of the product and to insure maximum smoke deposition in a short time.

Product moves next into an electronic bay, 10 ft. long, where it passes between two parallel ionizers. An outside generator feeds smoke into this area. Rising between the ionizers and the ham, the smoke is forced electronically into the meat. The density of the smoke is controlled by a meter on the generator and by regulated voltage ranging between 25,000 and 40,000 volts.

On completion of smoke deposition, the ham moves into the final infrared oven. Here the smoke is "set" by a

SQUEEZED for SPACE?

get a
DUPPS
"Space
Saver
Drive"
COOKER



Close up of the compact and efficient Dupps Space Saver Drive.

If space is a problem in your plant or if you want more cooker capacity in the available space, the new Dupps "Space Saver Drive" Cooker is the answer. It features the most compact drive available. It is durably built of Dupps pre-tested materials and it is highly efficient in operation, low in maintenance cost.

Let's talk about a Dupps "Space Saver Drive" Cooker for your plant. Drop us a line.

THE DUPPS COMPANY

GERMANTOWN, OHIO



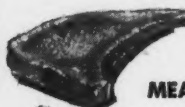
MANUFACTURERS OF
RENDERING AND SLAUGHTERING EQUIPMENT

GOLDEN DIPT

**BREADING FOR MEAT,
FISH, POULTRY...**

*Custom Blended To
Meet Your Requirements*

FISH



MEAT



POULTRY

A special team of technicians from the Golden Dipt Laboratories work with you and develop breeding to your exact specifications.

HERE ARE JUST A FEW OF THE MANY VARIATIONS THAT CAN BE OBTAINED

TEXTURE YOU WANT	PICK-UP YOU WANT	COLOR YOU WANT WHEN COOKED
fine	29 to 34%	light golden brown to rich dark brown
medium	25 to 30%	light golden brown to rich dark brown
coarse	15 to 22%	light golden brown to rich dark brown

These figures are based on the use of a single batter dip

Your custom-blend is made from the basic, original Golden Dipt formula containing dehydrated soft winter wheat granules, eggs, milk and seasoning. . . Plus MSG to emphasize the natural flavor of your product and Mel-0x3, a new antioxidant discovery that retains the flavor of your product even though held in cold storage for as long as 12 months.

Get The Weight... Color... Texture you want... in Golden Dipt Breeding... Specially Formulated to give you the Finished Product you want.



Golden Dipt is the only product of its type awarded the Good Housekeeping Seal

When you pre-cook, Golden Dipt absorbs 32% less grease than ordinary breadings.

Phone,
wire,
write
TODAY
The Golden Dipt
Laboratory
is ready to
serve you.

GOLDEN DIPT DIVISION, MELETIO SEAFOOD COMPANY
6th and Franklin Avenue, St. Louis 1, Missouri

Please send me a free sample of

☐ Golden Dipt Ready-Mixed Breeding

☐ Golden Dipt Batter Mix

☐ Golden Dipt Processor's Blend

Individual Name

Company Name

Address

City State

GOLDEN DIPT DIV.

Meletio Seafood Company
St. Louis, Mo.

In Canada write: Golden Dipt, Coma Trading Corp.
443 St. Francois Xavier, Montreal, Canada

final heating so that it does not smear or rub off.

The product is now ready to be placed in the can.

Kingan package designers developed a new label and two can sizes for the ham. They used blue and bronze-yellow to suggest some of the processing uniqueness of new ham. From the blue blaze of an electric arc comes the background blue of the label. Bronze-yellow is used to highlight the tawny smoke color imparted to the ham exterior by the smoking operation.

Can sizes of 3 and 6 lbs. cater to consumer buying trends reflected in current market research. The smaller size can competes with the small foreign made hams now on the market and provides a couple or small family with a cooked, smoked ham. The 6-lb. can contains sufficient ham for the needs of a larger family or for "company" dinner.

Revised U. S. Hog Grades Are Effective July 5

Revised federal standards for grades of slaughter hogs and pork carcasses will become effective July 5, 1955, the USDA announced. Changes are made in grade names and in back fat thickness requirements.

One of the two major changes in the standards discontinues the use of the word "Choice" in names of federal grades for slaughter barrows and gilts and pork carcasses. "U. S. No. 1," "U. S. No. 2," and "U. S. No. 3" are the new names, respectively, for the grades previously designated "Choice No. 1," "Choice No. 2," and "Choice No. 3." The names of the other two grades, "Medium" and "Cull," remain unchanged.

In addition to the name changes, the minimum back fat thickness is reduced by 0.2 in. for each grade except Medium, for which the reduction is 0.1 in. The descriptive specifications also are reworded slightly to reflect the reduced back fat thickness requirements and to aid in uniform interpretation of the federal standards.

Panama Relaxes F-O Ban

Panama has relaxed its resolution of August, 1954, which prohibited the import of edible fats and oils into the country, the Foreign Agricultural Service has revealed. The original resolution was effective to the end of the year, but as it expired, higher import duties were placed on fats and oils, which to a degree, was little different than the original resolution. This has now changed.

6 good ways to make **TRUCK REFRIGERATION** pay



Here are 6 proven systems of truck refrigeration that not only pay their own way but help increase your profits, too:

1. Kold-Trux Mobilmatic units with Kold-Hold Hold-Over plates;
2. Kold-Trux Mobilmatic units with Kold-Hold light-duty plates;
3. Kold-Trux Mobilmatic units with Serpentine Quick-Action plates;
4. Kold-Trux Mobilmatic units with Hydro-Pack Blower;
5. Kold-Hold plates with mounted compressor;
6. Kold-Hold plates with make-and-break assembly.

Which way is best for you? Our Kold-Hold engineers will be glad to work on your individual problem with you and help you select the system that is sure to make your truck refrigeration pay.

For the answer to your truck refrigeration problem, write for the new 16 page Kold-Trux Catalog No. KT-155.



Kold-Hold plates used in these trucks for delivery of Esskay Quality Meat Products keep the wide variety of luncheon meats as fresh as when they are packed. They keep the truck bodies clean, dry, sweet and odorless providing economical refrigeration for the meat products day after day.

A large midwestern dairy combines a blower coil with a Kold-Trux automatic system to refrigerate several wholesale milk trucks. Kold-Trux proves satisfactory in use with blowers, Serpentine Quick-Action plates and Kold-Hold Light-duty plates, depending on the requirements.

United Farmers of New England employs Kold-Hold Hold-Over plates in its refrigerated wholesale trucks. Built by Boyertown Body Works, the insulated body is brought down to 35 degrees and in eight hours on the route, the temperature reaches only 48 degrees. Truck capacity is 5,000 quarts of milk.

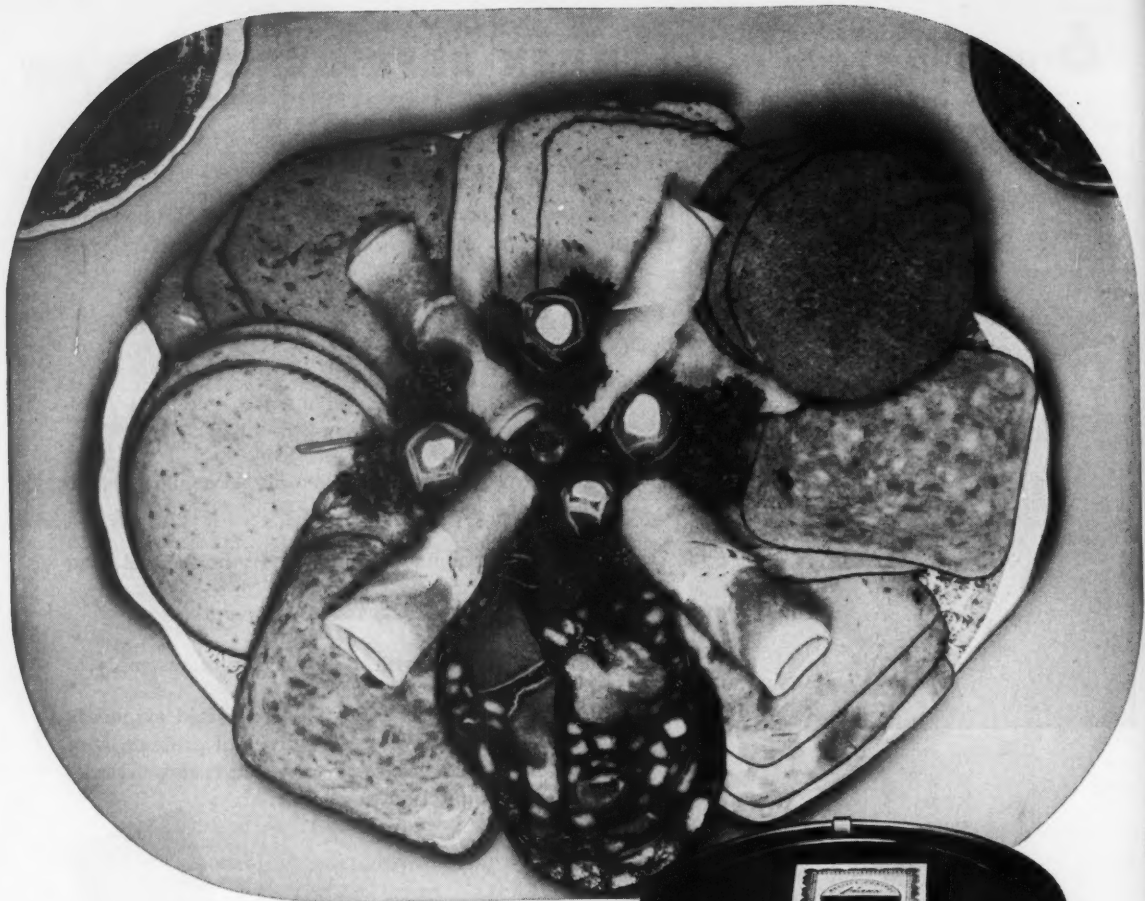
Both ice cream and milk are refrigerated in the same truck by Hage's Ltd., of San Diego, California, using one Kold-Hold Hold-Over plate in the milk compartment and 3 plates in the ice cream compartment. This keeps these products in perfect condition throughout the day's delivery runs. Body by Aluminum Body Corporation, Vernon, California.



Look to Kold-Hold for the latest developments in Truck Refrigeration

KOLD-HOLD®
DIVISION

TRANTER MANUFACTURING inc.,
460 E. Hazel St., Lansing 4, Michigan



BOOST "COLD CUT" SALES

with the all-purpose flavor-booster . . . Fearn's
"C" Seasoning for sausages, loaves, canned products

Here's the *properly-balanced* seasoning that more and more packers are turning to for increased sales.

Fearn's "C" Seasoning is especially designed to enhance the over-all flavor of a wide variety of meats. For example: wieners, bologna, liver sausage, minced ham, pickle and pimiento, chicken, veal and all other loaves—canned meats, stews, soups, canned chicken and other specialty products.

Fearn's "C" Seasoning gives processed meat products a rich, full-bodied flavor, because, among its several ingredients, it contains the *proper level* of monosodium glutamate. Thus, it brings out the hidden flavors of the meat—and skillfully steps them up through an appealing, properly-balanced blend of seasoning! Economical to use. Make a test run soon.

Fearn's "C" Seasoning meets B.A.I. requirements.



FEARN
flavors you can trust

Like all Fearn products, "C" Seasoning carries a coded Fearn Quality Control Certificate on every shipment made to you.

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.*, FRANKLIN PARK, ILLINOIS

LUBRICATION

In the Meat Packing Industry

By J. E. HOWARD

*Research and Technical Department
The Texas Company*

LAST IN A SERIES

BEARINGS, GEARS AND CHAINS

PLAIN bearings are those in which sliding represents the major relative motion between the shaft and the bearings. Before recommending the proper grade of lubricant for a particular application, the speed at the journal surface, load, operating temperature and methods of application must be considered.

In general, high speed bearings need a lower viscosity oil than low speed bearings. Since the factors for determining the proper lubricant are not always constant, it is necessary to use a product that will satisfy the range of operating conditions. In addition, the lubricant may be required to perform secondary functions and should have special extreme pressure and anti-wear characteristics.

In virtually every bearing application some degree of contamination of the lubricant takes place. It should be determined whether the lubricant can be kept in clean condition or whether additional properties to prevent oxidation, sludge, emulsification, rusting and corrosion are necessary.

Ball and Roller Bearings

The selection of a satisfactory lubricant is based upon the requirements and design of the machine which usually determines whether oil or grease is to be applied as the lubricant. The amount of lubricant applied to these bearings should be controlled, especially where grease is used. Application of too much grease may push out the seals, cause the bearing to run hot due to internal

friction or result in sluggish operation. Relubrication by means of a pressure gun should be handled with care since it is difficult to control the amount of grease charged into the bearing.

While grease will assist the performance of a seal against contamination, it does not eliminate the need for adequate seals. Bearings served by oil cups or bottle oilers have the oil level indicated by the level on the oiler. A splash or circulation system generally floods the bearings. In general, the oil need only cover up to half the diameter of the lowest ball. Slightly more or less is required depending upon the speed.

Drip or wick feed can be controlled to deliver oil adequately and economically to a bearing. Many automatic lubricators are available

which do an excellent job in dispensing the proper amount of lubricant to bearings. It is well to consider the properties of the lubricant and lubricator to make sure that they do not conflict and cause improper lubrication.

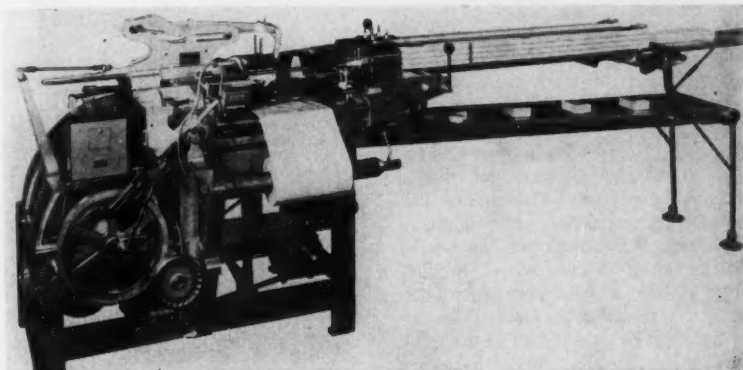
Ball and roller bearings are sensitive to contamination, and dirt of one kind or another is a common cause of trouble. Since it is usually inconvenient and costly to clean and replace bearings, every effort must be made to keep the bearing functioning properly. Only the best grade of lubricant available, specially designed and recommended for ball and roller bearings, should be used.

Regular inspection of the seals and housing is well worth the time and effort and any defect found should get immediate attention. It is desirable to inspect the equipment and set up a schedule in some cases for cleaning and repacking bearings when operating conditions are severe. Ball and roller bearings will give excellent service if maintained properly but can be no end of trouble if neglected.

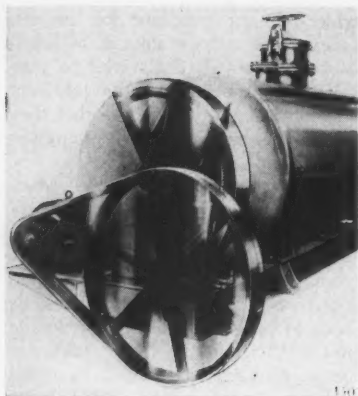
Gears

A gear lubricant should have certain properties in order to give satisfactory performance. Adhesiveness ensures that a film will remain on the teeth regardless of the action of centrifugal force. This property is especially needed on exposed gears. The viscosity should be adequate to resist the effects of heat or cold and insure that a suitable film is maintained at all times.

The lubricant should not channel when exposed to low temperatures and thus result in failure of the teeth. Lubricating ability is required to reduce friction under boundary conditions which occur under high



WRAPPING MACHINES call for lubricants of the highest quality. Greases must be high speed, non-separating and non-oxidizing and protect against rust. Oil must also be resistant to oxidation and protect against contamination, deposits and rust.



RENDERING COOKER'S specific lubrication needs were sketched in second installment, which appeared in May 21 issue.

speeds or heavy loads and with certain type gears such as the hypoid.

Three general types of gear lubricants are available for various gears:

1. Straight mineral oils for general lubrication of all type gears, except hypoid, under normal operating conditions.
2. Compounded oils containing polar or fatty materials for bronze or steel worm gears and any others (except hypoid) where this film lubrication condition prevails.
3. Oils containing chemically active extreme pressure additives for all gears, including hypoid, operating under conditions of high speed and low torque, low speed and high torque, shock loading and under high pressures and speeds.

Some of the gear lubricants contain additives which (1) reduce the pour point or channel point so that it will flow freely at reduced temperatures; (2) improve viscosity-temperature relationship of the lubricant to minimize viscosity spread over wide service temperature range; (3) prevent undue thickening due to oxidation and give longer life to the lubricant; and (4) minimize effects of water and other corrosive material on metal surfaces. There are also other additives to reduce friction, foam and prevent scuffing or galling.

It should be pointed out that a material may not be adequate just because it is viscous or contains a thickener. Some materials can be deceiving in appearance when in reality they give relatively poor protection against wear. The necessary adhesive characteristics may also be low.

The selection of a gear lubricant is based on many factors. Normally a lubricant is recommended on the basis of previous practical field ex-

perience under a variety of operating conditions. It is a good practice for the consumer to consult the equipment and gear manufacturers for their recommendations along with the lubricant supplier.

In general each installation may have separate conditions which should be evaluated individually. In low temperature rooms, where the units are shut down each night, a product should provide lubrication immediately after starting up as well as at operating temperature.

Under some conditions water may be formed in the unit by condensation. In such cases the water should be drawn off before starting. The lubricant may need good water separation properties and also give adequate performance under moist conditions.

When the contaminant is a solid material, the lubricant must be sufficiently fluid to wash it out from between the gear teeth. It is quite common for the gear lubricant to serve also as the bearing lubricant in a machine; in this case conflicting lubrication requirements of the gears and bearings may require a compromise in the selection of the lubricant.

Chains

The chain lubricant must penetrate throughout the clearance spaces of the rollers, rockers or sliding surfaces of the links. If the lubricant does not have the proper viscosity to reach all surfaces and remains only on the outer surface, it is not suitable.

The detachable and pintle type chains may or may not be lubricated according to the nature of their service. It is advisable to attempt to lubricate these unless they actually operate in contact with an excess of

foreign material where the lubricant would be more of a detriment than a benefit. A relatively heavy gear lubricant is considered to be most effective for detachable and pintle chains. Under conditions where the lubricant is subjected to contamination with dust and dirt, the chains should be cleaned periodically.

The lubrication of roller chain is very important since the chain is precision made. When the chain is enclosed, oil circulation is provided and it is relatively easy to maintain adequate lubrication. Normally, a good quality straight mineral or additive type of industrial or motor oil ranging from 300 to 1500 seconds Saybolt viscosity at 100°F., depending upon the temperature conditions, is satisfactory. In severe operations, mild extreme pressure gear type lubricants may be employed.

It is desirable to control the amount of lubricant applied to exposed chains to prevent possible contamination with food products. Since chains in meat plants are exposed to moisture, an oil containing anti-rust inhibitor is highly recommended. Where washing conditions are severe, a lubricant of the proper viscosity which has adhesive properties is recommended.

Simplification of Lubricants

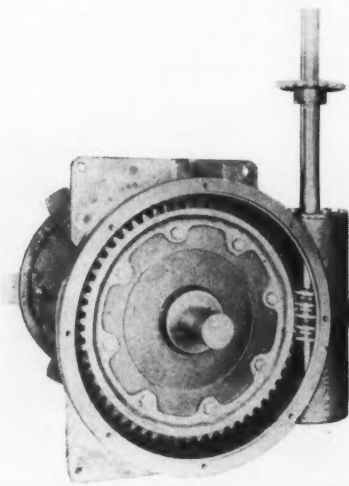
The selection of the proper lubricant does not mean that the machine will run trouble free. An equally important factor is getting the right lubricant, in the right place, in the right amount, at the right time. The person who applies the lubricant is one of the most important men in the plant.

In spite of the money spent in designing the machine, in research to develop proper lubricants, in study of good lubricating, operating and maintenance practices, it can all be to no avail if proper lubricant does not reach the moving surfaces.

To a great extent trouble free operation rests upon the man responsible for lubricating the equipment. His is not an easy task, for the number of lubricants available in a plant may be numerous and each one may be required for different applications. It is easy to see where such a situation may become confusing to the lubrication personnel involved.

For the benefit of every one from the purchasing agent to the lubrication personnel, it is highly desirable to limit the number of lubricants coming into a plant. A careful study of the types of machines requiring lubrication should be made and con-

[Continued on page 59]



CONVEYOR DRIVE is key part in keeping the processing line moving.

**Now - out of Chrysler Corporation... come
the most rugged trucks ever built!**

Announcing new Dodge "Job- Rated" Trucks!



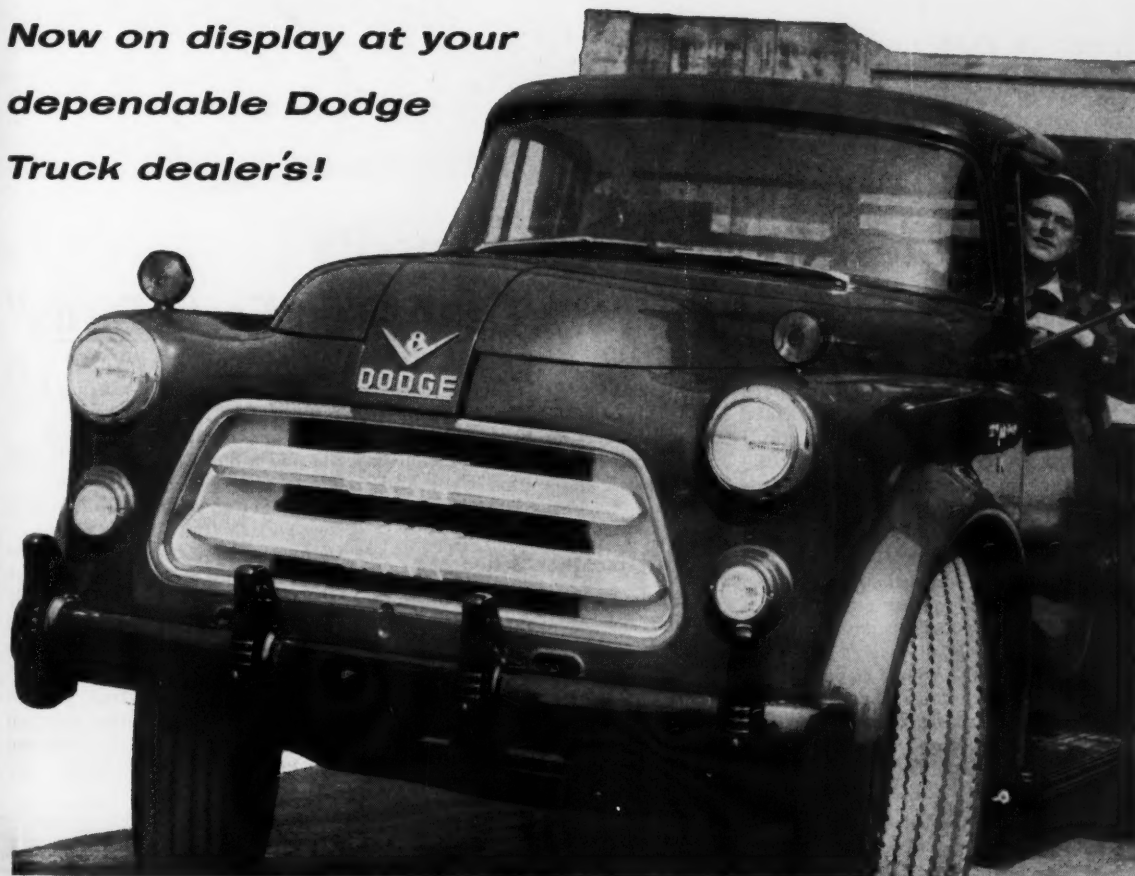
The power line with full view design!

NEW! Super Power-Dome V-8 engines—169 to 202 hp.—the world's most powerful low-tonnage V-8's—and the most dependable sizes!

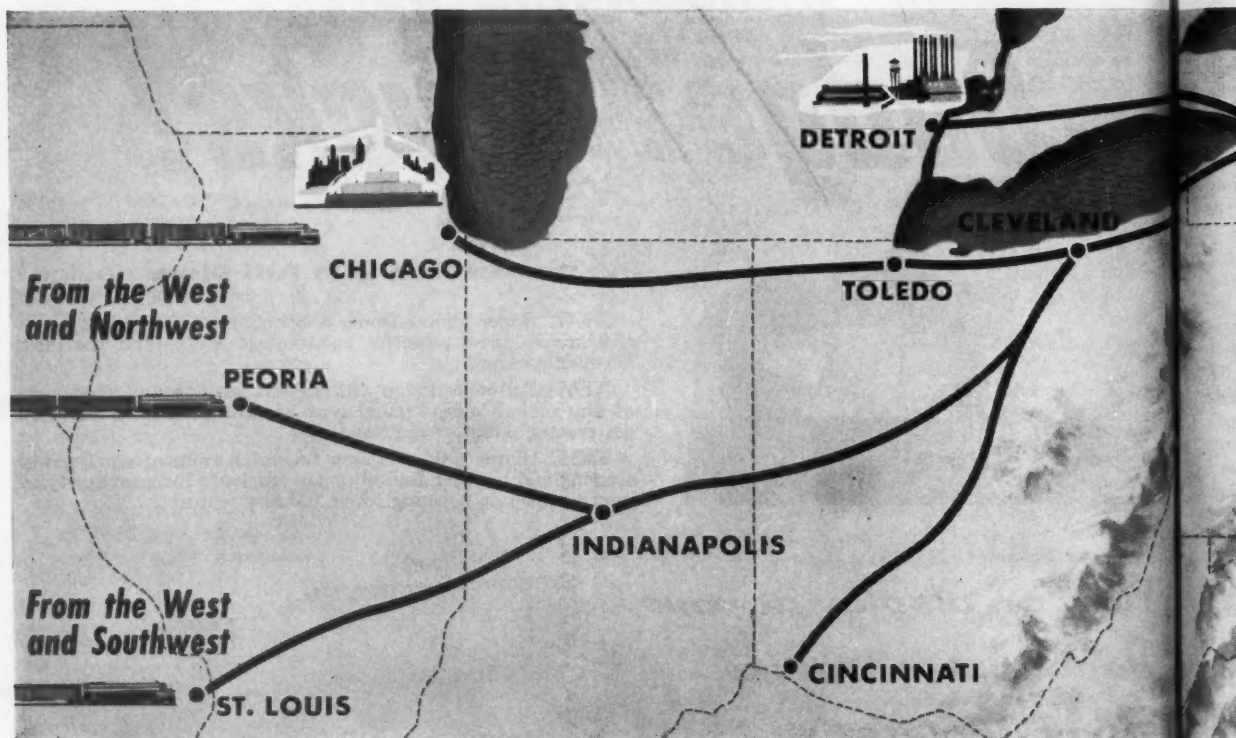
NEW! Full-view design with biggest wrap-around windshield of any make! Wrap-around rear window available, too! You get greater safety, easier handling!

NEW! Higher payloads, new no-clutch transmissions, power steering and braking, fuel-saving overdrive! Plus smartly-styled interiors, colors, 2-toning! Over 100 new features!

***Now on display at your
dependable Dodge
Truck dealer's!***



NOW! from all the West One day faster to



For fastest freight service specify shipments via New York Central's "Early Birds"

THE "EARLY BIRDS" *express-speed* freight trains of the New York Central make the Chicago-New York run in as little as 22 hours. They regularly beat trucks in over-the-road time on the long hauls from the West and Middle-West to Eastern markets.

This means farm-fresh fruits and vegetables... dressed meats... frozen foods... and grocery products reach the produce markets, supermarkets and corner stores—*one day sooner*. Hundreds of items sold by department stores, chain stores and other retail establishments get to market *24 hours faster*. Lumber and building supplies are *speeded* to wholesalers and the

building trades. Raw materials, chemicals, sub-assemblies and parts reach manufacturers to keep production lines flowing smoothly as scheduled. There's no extra cost for "Early Bird" service.

Through Service All-Weather Schedules

7 "Early Birds"—Tuesday through Sunday. 5 on Monday.

Transfer connections with all railroads from the Far West entering St. Louis or Chicago gateways swiftly switch interline freight cars to New York Central classification yards for "Early Bird" make-up.

Dependable, on-time scheduled departures: Chicago to New York—twin trains—one morning, one evening... Chicago to Boston... Chicago to Buffalo... Cleveland to New York... Cleveland to Boston... Cincinnati to New York... Cincinnati to Boston... Detroit to New York... Detroit to Boston... East St. Louis to New York... East St. Louis to Boston... Indianapolis to New York... Indianapolis to Boston... Peoria to New York... Peoria to Boston.

Your nearest New York Central Freight Representative can save you time, dollars and details in scheduling your freight on an "Early Bird."



to Eastern markets



**Here's how you lower
distribution costs by
shipping freight via
"EARLY BIRDS"**

- Quicker turnover of merchandise
- Reduction of inventories and warehouse requirements
- Less capital and interest tied up in goods
- Lower cost of insurance
- Less waste of perishable commodities
- Shipments arrive in excellent condition
- One less icing for reefers

New York Central System

The water-level route of fast, dependable freight service

GENERAL OFFICES: 466 LEXINGTON AVENUE, NEW YORK 17, N. Y.



GET ENGINEERING HELP on your meat grinding operations

More and more meat processors turn to SPECO for more than Correct Design, and Speco's unqualified *written* guarantee. You want knife and plate recommendations based on 30 years of working with your industry and a line diversified enough to give you the right plate or knife for any job.

Improve product quality.....

Speco's engineers help you get cleaner, cooler cuts...cut down temperature rise on any ground product...Recommend

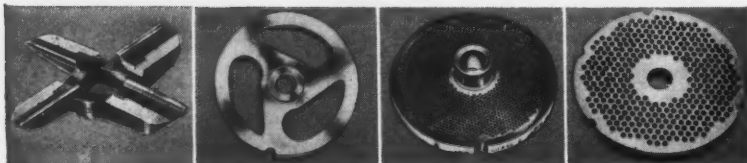
special plates for dry and frozen foods. Speco-engineered grinder knives and plates give you better results *all-ways!*

Increase Grinder output.....



There are Speco knives and plates to fit any make of grinder...*guaranteed* to "up" your production, and lower your grinding costs. Specify your grinding job and ask for our recommendation. No obligation involved.

Speco, Inc., 3946 Willow Rd., Schiller Park, Ill.



Specialists in Meat Grinding Equipment for 30 years—since 1925

MORE AND MORE PACKERS ARE ORDERING
E-Z FIT STOCKINETTES

For Quality and Economy
Order Your Supply Now

ALLIED

ALLIED MANUFACTURING CO.

DES MOINES
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**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**

THE RATH PACKING CO., WATERLOO, IOWA



Truck Size-Weight Law Trends in the States

Legislation liberalizing truck size and weight laws or otherwise changing such restrictions in a manner generally acceptable to those operating trucks has been enacted in Arkansas, Idaho, Indiana, New Mexico and North Dakota.

Such measures are pending in several states. Bills of this type received unfavorable legislative treatment in Minnesota and West Virginia.

Among the more recent legislative developments affecting truck size and weight regulation, as reported from state capitals throughout the country, are the following:

ARKANSAS: Legislature enacted a new weight regulatory law to replace a 1953 act ruled unconstitutional by the courts because of class exemptions it contained. Similar to the measure it replaced, the new law limits gross loads to 56,000 lbs., excluding the front axle, except by special permit. The gross weight for any single axle is 18,000 lbs., and any tandem axle, 32,000. The new act further limits the width of vehicles to 8 ft., height to 12½ ft., and length to 35 for a single truck and 50 ft. for tractor-trailers.

IDAHO: A bill enacted into Idaho law increased maximum truck load limits from 72,000 to 76,800 lbs.

INDIANA: Bills enacted into Indiana law provided for restoration of a 1,000-lb. tolerance on truck weight limits before overweight penalties apply and increased maximum permissible height from 12½ to 13½ ft. for all units.

NEW MEXICO: In one of the most significant legislative actions of its type thus far this year, the New Mexico legislature enacted a bill increasing truck weight limits by 20 per cent. The bill, which was signed into law by Governor Simms, allows all trucks a 20 per cent tolerance heretofore permitted only to haulers of unprocessed New Mexico natural products. Under the act, the single axle limit is raised from 18,000 to 21,600 lbs. Tandem axle limits are increased from 32,000 lbs. permitted by State Highway Department directive to 34,320 lbs., for axles four feet apart and upwards as the distance between axles increases.

The new law extends to all haulers the right to carry the 86,400 lbs. gross maximum weight previously allowed only haulers of natural New Mexico products.

NORTH DAKOTA: A bill to increase the maximum length of trucks from 45 to 50 ft. was enacted.



The new Six-Wheeler has 181½" wheelbase, 250A Mustang Engine, 507B transmission, SBD1555 tandem axle, ratios 5.57-6.80. Tire size 10.00x20. Air brakes. Body is 22 ft. long, 7 ft. high.

Payloads Going UP! Delivery Costs DOWN!

with **WHITE 3000** Fleet

YOU CAN do more work with a WHITE 3000!

Look at the record of Burg Trucking Corp., New York—with their modern fleet of Whites.

Operating in heavy-traffic areas, President Morris Burg wanted to go to bigger delivery units, but did not want to sacrifice on maneuverability and driving ease.

On new White Six-Wheelers body length was increased to 22 ft. for substantial boost in capacity—nearly 3 ft. longer without increasing overall length. "We handle more payload—more deliveries—with substantially the same operating costs," Mr. Burg says.

THE WHITE MOTOR COMPANY • Cleveland 1, Ohio



Morris Burg, President
Burg Trucking Corp.
New York City

Michael Cohen, Manager
Food Fair Stores, Inc.
Meat Packing Division
Elizabeth, N. J.

Modern Six-Wheelers Add Efficiency to **BURG TRUCKING Corp.** Operations

MODERN methods of meat handling and distribution include the White 3000 as used by Burg Trucking Corp. for Food Fair Stores and from New York's Washington Market rail heads and slaughter houses to wholesalers and chain warehouses in Greater New York, Albany, Philadelphia and many points in New Jersey.

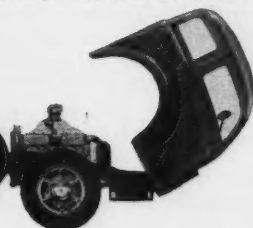
Burg Trucking Corp. has been using Whites since 1944... now has a modern fleet of 40 units, 26 of which are White 3000's.



Aluminum body is specially insulated with reinforced roof and floors. Over-head rails handle carcass meat on hooks. Below 30° temperature.

FOR MORE THAN 50 YEARS THE GREATEST NAME IN TRUCKS

**White
3000**



Measure Fat and Lean on Live Hogs With Electronic Instrument

Rapid, accurate measurement of fat and lean on live hogs is now possible with a new pistol-type instrument which gives the fat and lean readings in about one minute. The instrument was developed by Drs. F. N. Andrews, professor of animal husbandry and R. M. Whaley, professor of physics at Purdue University, LaFayette, Ind. In use at Purdue since the spring of 1954, it has given more than 5,000 measurements on hogs at the school's farms with an accuracy within one tenth of an inch.

Called the Lean Meter, the instrument registers the difference in resistance to electrical current from fat and lean animal tissue. A person can learn to use it in an hour. The face has calibrations that indicate the fat and the lean readings.

A scale along the barrel is calibrated to measure the fat thickness of the probe. This scale can be preset to check for a given finish or it can measure the actual fat thickness. The instrument will measure successive layers of fat and lean and enable the operator to determine the thickness of the successive layers.

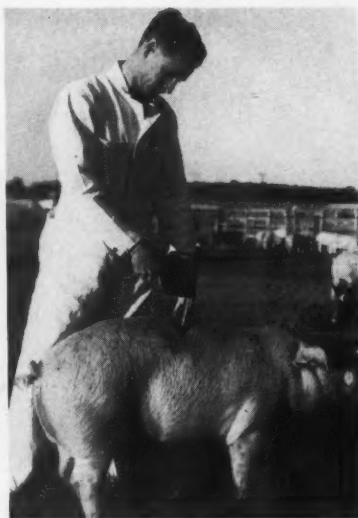
The probe, which has conductors for measuring electrical resistance, is very slender and can be injected into the animal with the ease of a hypodermic needle. Current for the conductors is furnished by four small flashlight batteries housed in the handle.

The Lean Meter is durable. The needle can be used several thousand times and can be replaced quickly. There has been no evidence of infection or inflammation in any of the animals measured at Purdue. The probe is wiped clean with cotton soaked in alcohol before insertion.

Feeding tests have determined the reliability of the instrument. Live animal readings were coordinated later with the calibrated fat measurements of the dressed carcasses. Measurements were taken on 83 animals topped at 220 lbs.

With the live animals, an attempt was made to determine the back fat thickness over the first rib, the last rib and over the last lumbar vertebra. These sites were immediately behind the shoulder, the middle of the back and the lumbar region. Following slaughter, back fat thickness was measured at the three points with calipers.

Correlation coefficients were determined between the measurements at each of the three sites between the



DR. F. N. ANDREWS measures fat at loin, both for covering and internal fat, with new battery-powered instrument.

live animal and the dressed carcass.

Similarly, coefficients were figured between back fat thickness and the four lean cuts.

Table I shows the correlation coefficients between back fat thickness and four lean cuts from the 83 animals.

Table II shows the correlation coefficients of back fat thickness at each site with the average of three sites for the 83 animals.

Table III shows the difference in measurements between the readings taken with the Lean Meter on the

Site	Live Animals	Carcasses
first rib	.496	.611
last rib	.618	.572
last lumbar vertebra	.613	.610
average of above	.655	.669

Site	Live Animals	Carcasses
first rib	.850	.885
last rib	.932	.914
last lumbar vertebra	.849	.876

Ave thickness, live animal	51.06 mm.
Ave. thickness, carcass	49.45 mm.
Difference	1.61 mm.

live hog and with calipers on the dressed carcasses.

The unit can be used to settle questions of finish on animals at the time of purchase. Penned animals can be measured quickly. Dr. Andrews says the Lean Meter can be used to determine the degree of internal finish. Used in the shoulder region, it measures fat within the butt accurately. While more research is needed, he believes correlation between this specific reading and the balance of the hog's finish can be developed.

The Lean Meter is made by Duncan Electric Manufacturing Co.

Pork to Continue as Good Buy for Public, AMI Says

With pork supplies for the next four months expected to run 15 per cent larger than a year ago, prices of many cuts, both at wholesale and retail, should continue at unusually attractive levels, the American Meat Institute reported this week. An Institute statement said:

"Cuts of pork are among the greatest food values now available to consumers. Sliced bacon, for example, is selling at retail 31 per cent lower than at this time last year. Pork loin roast is down 26 per cent, while bulk sausage is 28 per cent lower than a year ago and ham, 18 per cent lower."

"Consumer demand for bacon, encouraged by the heavy supply and lower prices, has been unusually heavy in recent weeks. The average volume for the first four months of this year was 28 per cent larger than during the same period a year ago."

WSMPA Regional Meetings Set in Three States

Regional meetings will be held in three states next week by Western States Meat Packers Association, E. Floyd Forbes, president and general manager announced.

The Idaho meeting is set for Tuesday, June 14, at the Homestead Cafe, Nampa. The Utah meeting will be in the Hotel Utah, Salt Lake City, Wednesday, June 15, and the Montana meeting in the Hotel Northern, Billings, Friday, June 17. Each of the meetings will begin at 7 p.m.

Dr. B. T. Simms to Head USDA Livestock Research

Dr. Bennett T. Simms has been appointed by the USDA to succeed Dr. Ollie E. Reed, who will retire September 1 as director of livestock research for the Agricultural Research Service.

Users tell us...

Divoluxe can be used for
MORE CLEANING JOBS
than any other cleaner...



"It's amazing how Diversey DIVOLUXE handles so many different cleaning jobs!" That's the report from meat packing plants all over the country. They've found that Divoluxe is the *first* general cleaner that's powerful enough to cut through stubborn fats and greasy animal tissues.

EASY ON HANDS

Divoluxe is easy on the hands. This mildly alkaline cleaner softens water and—it's free draining, free rinsing. Because it combines powerful cleaning action with mildness . . . Divoluxe is perfect for almost every clean-up job you'll encounter in your packing plant.

GOES A LONG WAY

In addition to increased penetrating and emulsifying action . . . Divoluxe continues to give *full* cleaning power long after ordinary cleaners are spent. That's why it gives you more cleaning per dollar. Divoluxe is safe for almost any surface or equipment . . . including aluminum and aluminum alloys. Won't harm paint, plaster, varnish or enameled woodwork . . . or asphalt, plastic, rubber or cork tile and linoleum floors when used as directed.

TEST IT YOURSELF

There's never any obligation for information . . . or an on-the-spot demonstration of any Diversey product. To see Divoluxe in action, just write Diversey at the address below . . . and the Diversey D-man in your area will call you for an appointment. Better write today.



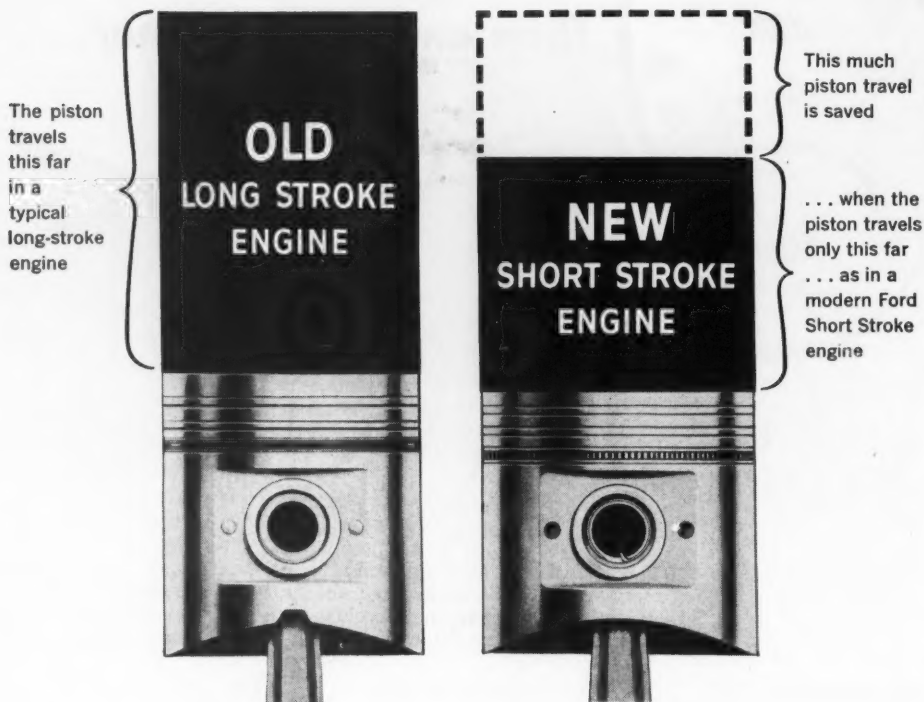
THE DIVERSEY CORPORATION

1820 Roscoe Street, Chicago 13, Illinois

(In Canada: The Diversey Corporation (Canada) Ltd.,
Port Credit, Ont.)

Look under the hood!

Something **NEW** is happening to truck engine design . . .



The big news in truck engines is modern *short-stroke design*. Piston rings last up to 53% longer. Engine friction is cut as much as 33%. You save up to 1 gallon of gas in 7. Only Ford has Short Stroke design in *every* engine—V-8 or Six—in *every* truck.



New heavy-duty rear axle and other new components give the Ford F-600 "2-tonner" up to 18,000 lbs. GVW! Now more than ever, Ford is the money-making leader of the 2-ton field with top payload capacity and gas-saving Short Stroke power . . . from the 140-h.p. *Power King* V-8. Choice of 3 Synchro-Silent type transmissions, single- or 2-speed rear axles.

Differences between outdated long-stroke engines and Ford's modern Short Stroke design may seem small, but actually they're *not*.

In one case, for instance, Ford's stroke is shorter by 1½ inches. A small matter? This shorter stroke means 4,940 miles *less piston travel per year*—per piston—in an average year's driving of 26,000 miles.

Less piston travel means less friction . . . less wear. And that means lower upkeep costs, longer engine life, greater gas savings and more usable power.

Be sure your next truck has a modern short-stroke engine that will not be outdated at trade-in time. You *will* be sure if it's a FORD Truck. Because Ford *and Ford alone* gives you a Short Stroke engine in every model.

Ford Triple Economy Trucks
THE MONEY MAKERS FOR '55

The Meat Trail...

Dunham Named Manager Of John J. Felin & Co.

Appointment of **MERRILL J. DUNHAM** as general manager of John J. Felin & Co., Inc., Philadelphia, has been announced by W. W. McCALLUM, president of John Morrell & Co., Ottumwa. He succeeds **WELLS E. HUNT**, resigned, and assumes his new post immediately.



M. J. DUNHAM

The Felin firm is a subsidiary of the Morrell company, which recently acquired 98 per cent of the outstanding common stock of that Philadelphia meat packing company.

R. T. FOSTER, vice president of operations with headquarters in Ottumwa, will be responsible for the Felin operations and Dunham will report to him.

A veteran of 33 years with Morrell, Dunham has worked in various operating and sales posts. He served as assistant branch manager of the Morrell company's Philadelphia branch from 1933 to 1940 and as branch manager for the next ten years. In 1950 he was transferred to the company's headquarter plant at Ottumwa, where he served as a sales division manager through 1954.

Dunham returned to Philadelphia in January of this year as manager of the company's branch there. He moved to the Felin firm in April after John Morrell & Co. acquired its controlling interest in that company.



EATING CHAMP Phil Yazdzik adds to his laurels as he bites into his 81st Nepco all-beef frankfurts for a new record at Richard's Drive-In in Cambridge, Mass. Publicity stunt was arranged by New England Provision Co., Boston.



A **BRONZE PLAQUE** commemorating "outstanding service to business, civic and philanthropic causes" was presented to **Wm. F. Schludberg**, president of Wm. Schludberg-T. J. Kurdle Co., Baltimore, Md. The award is presented annually by the East Baltimore Boys, an organization of business, industry and professional men. Schludberg, right, accepts the plaque from **Paul C. Wolman, sr.**, toastmaster. Among the guests were **Theodore R. McKeldin**, governor of Maryland, and **Thomas D'Alesandro**, mayor of Baltimore.

W. E. Shelburne Elected Armour Vice President

W. E. SHELburne has been elected vice president of Armour and Company in charge of the fertilizer division. General offices of the fertilizer division are in Atlanta, Ga.

Shelburne joined the Armour and Company fertilizer division at Montgomery, Ala., in 1930 and spent most of his career as a sales executive. He was made assistant vice president in 1950.

Shelburne succeeds **JOHN E. SANFORD**, who is retiring after 51 years with the company and 23 years as chief executive of the fertilizer division.

JOBS

EVERETT HICKCOX, JR., has been named vice president and secretary of Smith Packing Co., Nashville, Tenn., Mrs. **MARGURITE R. SMITH**, president, announced. Hickcox, who has been serving as production manager, joined the firm four years ago.

WAYNE E. RICE has been named manager of the canned meat division of Kingan Inc., Indianapolis. He formerly was a Chicago food broker and partner in Rice, Rudy & Associates.

LARRY STROMBERG has joined Union Packing Co., Los Angeles, specializing in sausage sales.

PLANTS

Union Packing Co., Los Angeles, bought Merchants Packing Co., located across the street from the Union plant. Union plans to spend about \$250,000 remodeling the plant after the firm takes possession July 5. Plans call for killing cattle and lambs under the Union name. No personnel changes are contemplated at this time. Merchants has been operated for many years by **SIDNEY, DAVID** and the late **MOSE FOORMAN**.

Livingston Packing Co. at Livingston, Mont., has started work on the addition of a new killing room and a new building for use as an employees' dressing room. Improvements in the interior of the present structure are also under way.

L. A. Frey & Sons, Inc., New Orleans, expects to complete plans in the next few weeks for an addition to the company's plant at Lafayette, La., **LAWRENCE S. FREY**, secretary-treasurer, announced. **JAMES J. FREY** is general manager of the Lafayette plant.

Explosion of a 750-gallon rendering tank at Ohio Provision Co., Cleveland, recently caused damage estimated at \$200,000 by **ALEX J. MCCREA**, company president.

Morton Packing Co. has closed its Louisville plant and is moving the equipment to the company plant in Webster City, Iowa. The firm makes frozen meat pies, poultry pies and fruit pies. **GEORGE E. EGGER**, president, said the company hopes to open a streamlined, one-floor plant in Kentucky in a year or two. The Louisville plant, a former tannery converted by Morton in 1940 to a canning plant and later to a freezing plant, has not been economical to operate for some time, he said. The company's executive offices will remain in Louisville.

Safeway Stores, Oakland, Calif., purchased King Packing Company's plant and feedlot in Nampa, Ida. Safeway will continue cattle slaughtering and feeding operations there and also will be killing lambs.

KIRK MENDENHALL and **LOREN MORRIS** have acquired the outstanding stock of the late **R. J. KIPPES**, their deceased partner, in North Platte Rendering Co. and Central Nebraska Packing Co., North Platte, Neb. Principal business of the company, which was organized in 1946, is a government-inspected horse slaughtering

plant. Mendenhall and Morris plan to expand and continue this business under the same management, distributing Nebraska and Bronco brands of frozen horse meat nationwide. They also will enlarge their canning facilities.

An open house marked both the 16th anniversary of Sam Hausman Meat Packing Co. and the formal opening of the firm's new plant at 1222 Laredo, Corpus Christi, Tex. The new plant provides for operations five times greater than at the former plant, according to D. P. HOLLIDAY, general manager. Fifty persons are employed. The company, which serves a radius of 100 miles around Corpus Christi, will specialize in cutting and wrapping for home freezers, Holliday said.

Superior Provisions, Inc., opened its new and modern plant at 1343-45 Germantown ave., Philadelphia, with an open house celebration June 5. The firm will manufacture and distribute Sandler & Friedman Brand kosher style meat products. The new company is headed by HERMAN SANDLER, president; MORRIS FRIEDMAN, secretary, and SIDNEY FRIEDMAN, treasurer. They represent a total of 65 years of experience in meat processing. The secretary and treasurer are the sons of MYER FRIEDMAN, retired veteran in the provision field.

TRAILMARKS

CLARENCE G. HOWELL, of California Rendering Co., Los Angeles, has been appointed to the board of directors of the Pacific Coast Renderers Association. He replaces THOMAS N. CONWAY, who retired from the association board and as vice president of California Rendering Co.

JERRY FROST, institutional sales manager of Mickelberry's Sausage Co., has been elected president of the Chicago regional chapter of the Institutional Food Manufacturers of America.

J. T. BEST, general manager of T. Wall & Son, Ltd., London packing company, was a recent visitor at The Sugardale Provision Co., Canton, Ohio. Best is touring the country to observe U. S. meat packing methods.

The annual dinner dance of the Associated Meat Jobbers of Southern California, held June 3 at Hotel Ambassador, Los Angeles, was the best attended in the organization's history. Close to 350 meat jobbers, packers, suppliers, equipment manufacturers and union officials joined in activities at the Embassy Room. Two industry leaders were honored with the group's



FIRST SWIFT Founder Award for outstanding salesmanship is presented to Horace Heidt (right) by Ray Weber, Swift & Company advertising manager. The award, presented to Heidt in Chicago at a party in honor of his birthday, is inscribed "For outstanding achievement in Swift & Company's centennial year." Heidt's "Swift Show Wagon," telecast weekly over NBC, currently is on a 39-week tour of the nation. The troupe presents five or six additional charity performances a week and ties in with local store-wide sales promotions in each city.

"Un Petit Peu Award" for outstanding contribution to the meat industry: GILBERT QUAN, United Market Co., Los Angeles, and NATHAN MORANTZ, State Packing Co., Vernon, Calif., chairman of the board of the Western States Meat Packers Association. The awards were presented by master of ceremonies SCOTT METCALF, Crown Hotel & Restaurant Supply Co., Pasadena, Calif. A special presentation was made to the association's executive secretary, ELLEN FAULKNER.

"Davy Crockett" is the central figure in a new hot dog promotion launched this week by Neuhooff Brothers Packers, Inc., Dallas. Radio, television and newspaper advertising is built around Davy Crockett emblems and transfer patterns for shirts being given away with wiener packages. The program was outlined to 75 Neuhooff representatives at the company's annual sales conference last weekend.

CARL W. CLAWSON, superintendent of Neuhooff Packing Co., Nashville, Tenn., was honored at a luncheon given by key personnel on his 45th anniversary with Swift and Company and associated firms. A service pin was presented to him by W. V. WAHMANN, plant manager. Clawson started as a boxmaker in 1910 with Swift in Oakland, Calif. He was transferred to Neuhooff Packing in 1942.

Dr. ROY E. MORSE, director of research, Wm. J. Stange Co., Chicago seasoning manufacturer, has been appointed to the advisory board of the

Quartermaster Research Development Committee on Foods. Sponsored by the National Academy of Sciences of the National Research Council, this committee advises the Quartermaster Corps on research programs aimed at improving and developing rations for the armed forces.

Turvey Packing Co., Blackwell, Okla., was directly in the path of the tornado that hit Blackwell recently. Although the plant was considerably damaged, the company was able to continue operating.

Tobin Packing Co., Inc., Albany, N. Y., won first place in two classes of competition in a fleet safety contest sponsored by the Albany Safety Council.

CARL RITTBERGER, JR., of Rittberger Bros. in Zanesville, Ohio, was injured when his car struck the rear of a truck-trailer and caught fire.

DEATHS

JOHN VAN GELS, 95, former owner of two Missouri packing companies, died June 3 in St. Louis. He was the owner of John Van Gels & Sons Packing Co., St. Louis, and DeSoto Packing Co., DeSoto, Mo. Van Gels was one of the originators of the packaging of sliced bacon. He supervised the ham and bacon operations of the Falstaff Brewing Co. during the prohibition era. A son, LEO is credit and office manager of Little Rock Packing Co., Little Rock, Ark.

CHARLES S. JOHNSTON, 78, one of the pioneers of the Vernon packing-house area in Los Angeles, died June 4 following a short illness. Formerly president of Newmarket Packing Co., Los Angeles, he retired about two years ago when the firm discontinued operations.

GEORGE M. HUSTED, 75, general sales manager for Armour and Company in Pittsburgh until his retirement eight years ago, died recently in Burbank, Calif.

LEONARD T. HOBERT, 63, who retired three years ago as manager of Hotchkiss Beef Co., New York City, a Swift & Company affiliate, died recently.

H. W. BRUCE, SR., vice president and secretary of Smith Packing Co., Nashville, Tenn., died recently. He was 63.

RAYMOND FINLEY, 55, vice president of Finley Packing Plant, McConnellsville, Ohio, died recently.

JOHN K. WENZEL, 52, owner of John Wenzel Co., Wheeling, W. Va., died suddenly May 23.

Skeptical Capital Reporters Affirm 'Hot Dog' Appeal

By LUCIAN C. WARREN

*President, National Press Club
Washington Correspondent,
Buffalo Courier-Express*



MASTER AND MISS FRANKFURTER 1955, Frank Carbo, 5, and Kitty Russell, 21 months, hold court at National Press Club picnic.

DEDICATED to the principle that the great American frank is man's best friend, even though it may be called a "hot dog," the American Meat Institute on June 5 in Washington, D. C., made history, and made a dream come true.

The dream was this—that the National Press Club, most of the members of which represent the nation's press in the U. S. capital, would hold a rollicking family picnic in a wooded park, and do it at a price the lowest-paid newspaperman could afford to bring his whole family.

That's the dream, and the American Meat Institute helped make it come true.

The "friendly frank" held its own ground as one of America's favorite foods when 2600 guests and members of the Washington press corps, with their families, ate more than 6,000 hot dogs at the National Press Club picnic.

Frankfurters for the family frolic were contributed by the American Meat Institute, which has cooperated in Press Club activities through its Washington and Chicago offices for many years. Those of us in the Washington press corps have long admired AMI public relations work, but we always retained a little professional skepticism when we heard its staff members tell of the American public's insatiable

annual appetite for this all-American food. Not so now!

The National Press Club's family frolic was the meat industry's opportunity to show doubting Thomases just what was meant about consumption of this popular product. The frolic committee, including Steve Walter, its chairman, invited Al Davies and Art Broadwin of the Institute staff to serve on the committee and they carried on from there, arranging for delivery of the friendly franks and some first rate comic books to sell the meat story. The AMI also supplied dinner napkins imprinted with a frank blurb. These were served to Press Club lunch and dinner guests for a week before the frolic, and helped a great deal to promote both the friendly frank and the outing.

Not only did the friendly frank do well on its own merits, but it held up in competition with other attractions at the frolic. There were Cokes and ice cream bars; helicopter, fire engine and pony rides; horseshoe pitching; a hole-in-one contest; three-legged races, and lots of other things that go with a good picnic and a good time.

There were many door prizes including a pet burro from Arizona and sporting goods equipment from Wilson & Co.



LEFT: U. S. Senator Henry "Scoop" Jackson of Washington engulfs friendly frank after ball game. CENTER BELOW: Former FBI sleuth and now international lawyer, Bill Barnhard and family read up on meat in AMI comic book.

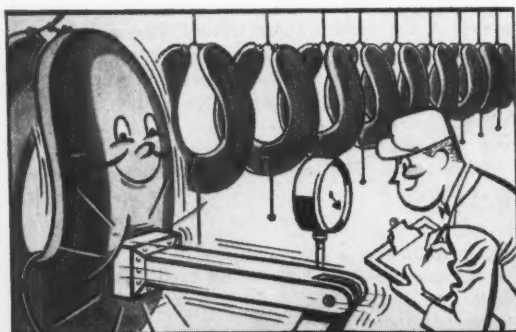
RIGHT: Come and get 'em at the American Meat Institute frankfurt booth.



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USE CUDAHY BEEF CASINGS...THEY'RE DOUBLE TESTED!



TESTED FIRST FOR STRENGTH...



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Here's how Cudahy Selected Beef Casings boost your profits...

LOWER STUFFING COSTS...less casing-breaking means a minimum of work stoppages, inspection costs and rejects. To withstand stuffing pressures without breaking, guaranteed-strong Cudahy Beef Casings are rigidly tested for strength.

THAT PLUMP, APPETIZING APPEARANCE is highly important in boosting your sales. Always uniform in size, Cudahy Beef Casings assure smooth, well-filled sausages of uniform weight, stuffed neither too much nor too little. Add to this the evenly-smoked flavor and sealed-in juiciness of sausage made with *natural* casings and you have the best reasons in the world for switching to Cudahy Beef Casings.

TALK TO YOUR CUDAHY CASING EXPERT...he'll gladly demonstrate the difference. And remember, there are 79 different kinds of beef, pork and sheep casings available... and many Cudahy branches to serve you. So write, wire or phone *today*.

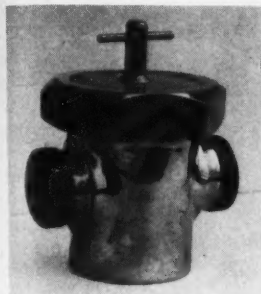
THE CUDAHY PACKING CO., OMAHA, NEBR.

Producers and Distributors of Beef and Pork Casings
Producers and Importers of Sheep Casings

NEW EQUIPMENT and Supplies

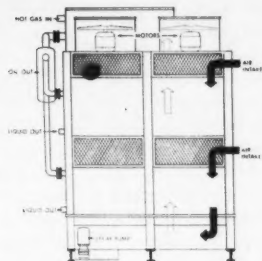
Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

FLUID LINE TRAP (NE 200)—This permanent magnetic trap is said to remove ferrous particles from fluid lines in food plants where the pressure is too



great for ordinary flow line traps. Made by Cesco, the trap forces a change in direction of flow that moves the product completely around the magnet. Frictional resistance is compensated for by providing an internal trap area greater than the line area that feeds it. The trap is easy to clean. It is available for use on line sizes 1 to 2½ in.

EVAPORATIVE CONDENSER (NE 189)—This 200-ton capacity ammonia condenser made by Niagara Blower Co., extracts heat at the rate of 1,000 Btu. per pound of water evaporated. The air stream enters at the top of the condensing section, is drawn downward through water sprays, over the coils, and then turns upward to leave the unit through propeller-type fans at the top. This reverse direction air stream



is a departure from previous practice and is said to greatly increase capacity of the unit and reduce the out-

lay for electrical power.

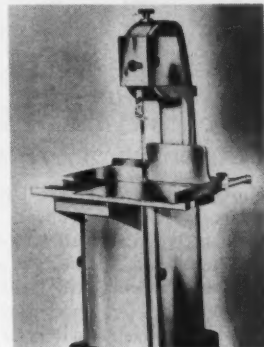
The spray water falls into a tank at the base from which it is recirculated. The unit is equipped with the Niagara pre-cooling coil which removes the superheat from the refrigerant gas making it close to condensing temperature before it enters the sprayed, condensing section. This avoids the precipitation of scale deposits. Also in the gas line, between the pre-cooler and the condensing coil, is an "Oil-Out," where the oil vapor is condensed and removed from the refrigerant. The unit is compact, measuring approximately 8½ by 14 ft. and 16 ft. in height. It weighs about 13 tons.

NEW ODORLESS PAINTS

(NE 187)—Paints that can be applied in packinghouses without interfering with operations have been developed by Prufcoat Laboratories. The paints are resistant to acids, alkalis and cleansing agents. They have low temperature resistance and can be used in cold storage and refrigerator areas. The paints are said to check out advantageously on these requirements: No odor during application, curing of the film, or thereafter; high hiding and good coverage as well as good adhesion to primers and old paints; no wrinkling or lifting of old paints, and suitable for application over wood, metal or concrete. Available in a variety of colors, the paints can be scrubbed within 24 hours after application, thus reducing shutdown time required for painting.

NEW MEAT BAND SAW

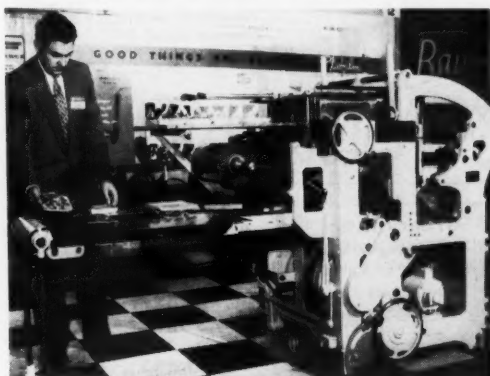
(NE 196)—Said to eliminate bone dust and smear this saw, developed by Sanitary Scale Co., is easy to clean. Upper and lower doors open to expose the entire mechanism and the saw table



lifts up to expose the lower table area. A red light indicates when the motor and saw band are running. Other features include a stay-put saw band guard, adjustable to any level with one hand; a friction slide that holds the guide in place where the operator moves it and a lock assembly that prevents drifting. Tables are of heavy stainless steel.

FRESH MEAT PACKAGING MACHINE (NE 199)

—The Hayssen Manufacturing Co., in conjunction with the Packaging Films department of the Good-year Tire & Rubber Co., has designed this fully



automatic fresh meat wrapper for use with Pliofilm. It can handle a minimum of 25 packages per minute and adjusts automatically to different size packages in width and height. A handwheel adjustment compensates for length. The machine wraps with Pliofilm as well as cellophane without change of parts or adjustments. It need be stopped only when different width rolls of film are used.

FLY CONTROL (NE 198)

—An aluminum fly trap that uses non-poisonous fly lure can trap up to 50,000 flies per day. The trap, 4 ft. long, 3 ft. high and 32 in. deep, is effective in an area up to 450 yards in diameter. It is not necessary to place the unit nearer than 25 ft. to a plant. The lure attracts the flies and they die within 12 hours for lack of water. The trap is made by the Fly Control Corporation.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner giving key numbers only (6-11-55).

Key Numbers

Name

Street

Flashes on suppliers

THE ALLBRIGHT-NELL CO.: LOUIS L. CRAWFORD has been appointed sales manager of this Chicago company, succeeding Dr. A. O. LUNDELL. Crawford, who joined the firm in 1949, is a Princeton graduate and obtained



DR. LUNDELL



L. L. CRAWFORD

his master's degree at the University of Chicago Executives school. He has worked in practically all of the firm's departments and has devoted considerable time recently to development and sales work. Dr. Lundell, who will continue as vice president, is a 50-year veteran of the meat industry. He spent 14 years as supervisor and inspector in charge with the Bureau of Animal Industry, U. S. Department of Agriculture. During his years with

Allbright-Nell, he has been active in sales and development work and has held the titles of sales manager and vice president.

CRANE CO.: FRANK F. ELLIOTT, senior vice president of sales since 1952, has been elected president and chief executive officer of the company. He succeeds JOHN L. HOLLOWAY who has resigned because of ill health. In other personnel changes GEORGE G. LINDHOLM, with Crane since 1919, has been named manager of the valve and fitting department at the Chicago general office. He succeeds F. J. WILKEY who has been assigned to the industrial sales division as special representative. Lindholm is succeeded by THOMAS D. KELLY, who served as manager of the firm's Cleveland branch since 1953.

WESTERN WAXED PAPER DIVISION, CROWN ZELLERBACH CORP.: Several personnel changes have been announced by this San Francisco firm. JOSEPH TOBIN, district sales representative in Denver, has been named assistant to manager, sales promotion and advertising, in San Leandro. In reassignments of district sales representatives, JOHN DAVIE has been transferred to Seattle to replace WILLIAM MURPHY who is on leave of absence; RODDY RAUCH, formerly of Portland, assumes Davie's duties in

Salt Lake City; STAN AUNE will take over Rauch's former territory in Western Oregon and ROBERT FRENCH has been assigned to Portland to cover the Eastern and Northern Oregon territory vacated by Aune. KEN MAY of Spokane has been transferred to Denver as district sales representative and NORMAN MCGILL, formerly special sales representative in Portland, has been assigned to Spokane.

OAKITE PRODUCTS, INC.: HARRY V. KERKER has been appointed



H. V. KERKER

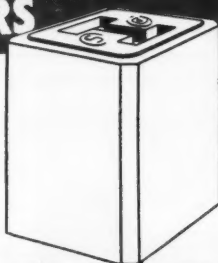
manager of a newly formed export division. The division will handle distribution of Oakite cleaning and related materials and equipment in Latin America and overseas. Kerker, who has been with Oakite for

12 years, will maintain headquarters at the firm's New York offices.

SPECO, INC.: Purchase of Rogers & Co., manufacturer of meat cutting equipment, has been announced by CHARLES W. HESS, president of this Schiller Park, Ill., firm. Speco will continue the manufacture of Rogers X-L products.

For Refrigeration with **UNIT COOLERS**

HANDLE ONCE ONLY!
SELF-TENDING!
CONSTANT BRINE STRENGTH!
PREVENT CLOGGED NOZZLES!
REDUCE ICING OF COILS!



Kooler Kubes are 50-lb. cubes of heavily compressed salt. Dissolve evenly. Maintain clean brine at uniform Salometer strength, automatically. Order from your distributor or write International Salt Company, Inc., Scranton 2, Pa.

KOOLER KUBES®

RED SEAL **CERTIFIED**

Especially made for coloring sausage casings

RED SEAL

CASING COLORS

WARNER-JENKINSON MFG. CO.
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Charles E. Lee, President
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Looking for Something?
or Someone?

see our classified pages 81 and 82



NATIONWIDE REFRIGERATED WAREHOUSE DIVISIONS

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MOUND CITY ICE & COLD STORAGE CO.

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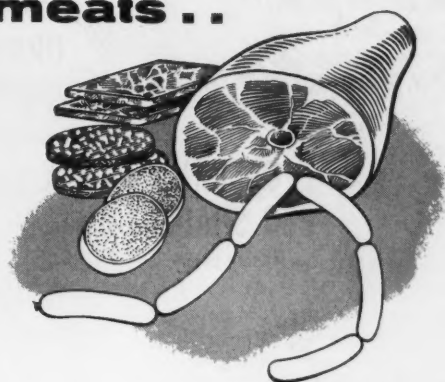
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SPRINGFIELD ICE & REFRIGERATING CO.
(Two Warehouses)

TUCSON, ARIZONA
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TULSA, OKLA.
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GENERAL OFFICES:
City Products Corporation
33 S. Clark St., Chicago 3, Ill.

tender . . . tasty . .
appetizing
meats . .



CURED WITH *Clintose*[®]
BRAND DEXTROSE

For improved color, flavor and tenderness . . . many leading packers use Clintose Brand Dextrose for their hams, sausage and luncheon meats.

Some packers use Clintose in their curing solutions . . . some use it in their "dry-cure" mixes . . . others use it as a flavor carrier and curing ingredient for sausages and luncheon meats. All like the results Clintose gives.

And you can depend on Clinton — with nearly half a century's experience in making fine products from corn — to give you top quality — always.



...and
remember : technical service in
: connection with your
: specific problems is
: available upon request.

Quality products

FROM THE WORLD'S CORN CENTER



CLINTON FOODS INC.
Corn Processing Division
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Certified Food Colors

**CHERRY
RED SHADES**
(casing color)

**ORANGE
SHADES**
(casing color)

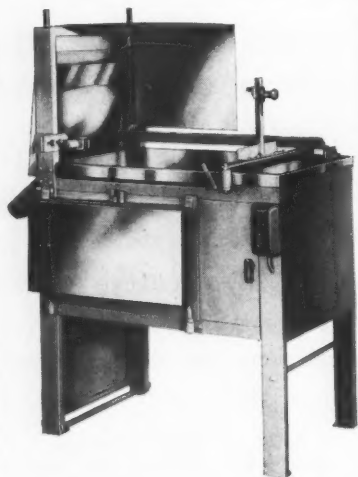
**VEGETABLE
LIVERWURST
COLOR**

We have been serving
the food industry
for 104 years.
You are welcome
to consult our specialists
on any food coloring
problems.

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H. KOHNSTAMM & COMPANY Inc.
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BRANCHES IN OTHER PRINCIPAL CITIES OF THE U.S.A. AND THROUGHOUT THE WORLD

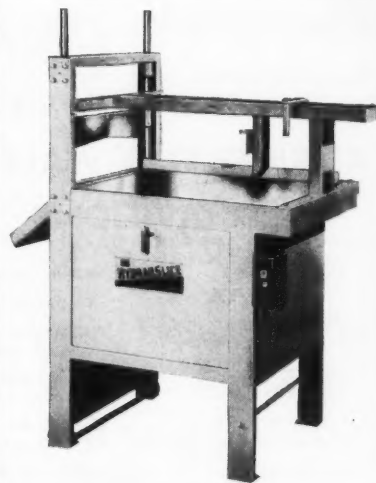


R/F Type Hydraulicer

Automatic ram feed with positive ratchet rack hold-down and fold down loading table.

SLICE FROZEN MEAT WITHOUT THAWING...

Eliminate double handling,
do away with cluttered floors,
improve end product quality
by reducing shrinkage, off
color and off taste. Slice
frozen meat without the need
to temper or thaw with the
**SAFE, POWERFUL,
SANITARY
HYDRAUSLICER.**



Standard Type Hydraulicer

With hand operated ram feed.
(Guards available)

HYDRAUSLICE
FROZEN MEAT SLICER

REG. U. S. PAT. OFF.



GENERAL MACHINERY CORPORATION
SHEBOYGAN, WISCONSIN

Lubrication—Part III

[Continued from page 42]

sultation with the petroleum supplier as to characteristics and application recommendation will result in the consolidation of the number of lubricants necessary. Also, the compatibility of lubricants with each other and with lubricators needs to be investigated and considered.

The characteristics in a lubricant demanded by certain types of equipment are quite stringent in that the petroleum product may have to perform in conditions of low or high temperatures, variety of speeds and loads or wet or dry atmospheres, resist oxidation and rusting, resist formation of deposits, etc. There can be no compromise with the quality of petroleum products needed to meet such requirements. The various types of equipment and the component parts can be listed as to general category. It will be found that the various types of equipment in the plant have many parts in common which require lubrication.

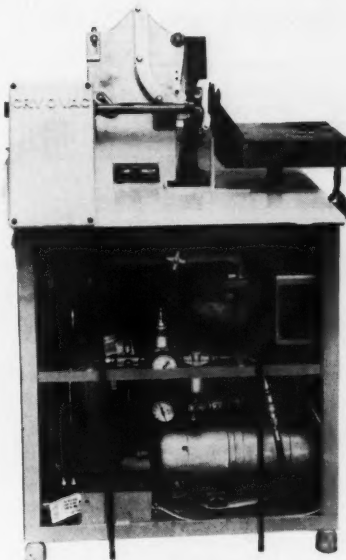
After studying the above mentioned factors and characteristics of the lubricants, it will be found that petroleum products of premium quality may be applied to a wider variety of service conditions than those of low quality and in the long run will be more economical. The semi-fluid lubricant with the much needed adhesive qualities also may be used in general lubrication and even reduce consumption and overall cost. The number of greases can be reduced since one product may perform satisfactorily in a wide variety of applications.

The requirements for each plant may vary as to which lubricants may be the final choice. While the day is not here when one oil and one grease will satisfy every need in a plant, it is possible to reduce the number safely to approximately a dozen.

For example, in the interest of simplification, the following lubricants may be adequate for several different pieces of machinery. Of course, viscosity requirements may vary and one or two grades may be needed in each type:

Refrigeration oil with a pour point of about -30°F . and Flocc Point of -55°F ., refined to resist corrosion, oxidation and gum formation can be used for compressors, electric motors, general lubrication of bearings and pumps.

Steam turbine or hydraulic oils which have rust and oxidation inhibitors can be used for circulating systems, hydraulic systems, steam



PACKAGING MACHINERY is relatively new to many meat plants and its lubrication and maintenance must be studied.

turbines, electric motors, parallel gear reducers and general lubrication.

Cylinder oil containing a compound with a viscosity of approximately 135 SSU at 210°F . would satisfy general purposes as a steam cylinder oil and worm gear reducer lubricant.

Semi-fluid lubricant with adhesive and dripless characteristics, a pour point of about -25°F . and a viscosity of approximately 300 Saybolt seconds at 100°F ., could be used for packaging or canning machines, overhead general lubrication and where a fluid adhesive product is needed.

An exposed gear and chain lubricant with extra load carrying ability and adhesive properties. The product should be easy to apply.

A general purpose grease of No. 2 NLGI classification, capable of operating in wide temperature ranges, resisting oxidation and rust, insoluble in water and easily pumped can be applied to bearings of all types.

High temperature heavy duty grease for heavily loaded bearings and high temperature conditions which can be applied to anti-friction bearings and plain bearings.

A gear lubricant of SAE 90 and 140 Grade with extreme pressure characteristics which will perform at below freezing temperatures in worm gears, steering gears and drive units.

Lubrication personnel are pleased to see modern designed machinery

replacing old outmoded equipment in a meat packing plant. By studying the design and operating conditions, they have found that lubrication requirements of new machines are fulfilled best by premium quality petroleum products. Furthermore, experience has shown that top grade lubricants have wider application which reduces to a minimum the number of petroleum products required in a meat packing plant and ensures economical satisfactory operation over long periods of time.

Frank discussion and mutual understanding between representatives of meat packers, equipment manufacturers and lubricant suppliers have been the basis for the lubrication progress made to date. Petroleum products with improved anti-rust, adhesive, and water resistant properties are constantly and actively being investigated and developed for the market by the petroleum refiner. ■

No New Trial for Carrier In Meat Defrosting Case

The motion of The Atchison, Topeka and Santa Fe Railway Co. for a new trial in the case involving Illinois Packing Co., Chicago, was overruled this week by Judge Joseph Samuel Perry in U. S. District Court, Chicago.

As reported in THE NATIONAL PROVISIONER of March 19, 1955, a jury found in favor of Illinois Packing in its suit to recover the loss occasioned by the defrosting and consequent deterioration of a carload of frozen meat during shipment. Amount of the verdict was \$6,134.05.

The carrier claimed that defective insulation of the private refrigerator car was responsible, rather than failure to follow proper icing instructions as charged by Illinois Packing. The packing company was represented by Attorney Irving T. Zemans.

Standby Controls Needed, Defense Secretary Says

Stressing that it was his own personal opinion, Defense Secretary Charles E. Wilson told a news conference Monday that he thinks standby economic controls are needed to let the President deal with any emergency which may occur.

President Eisenhower indicated last week that he didn't think the authority needed to be spelled out at this time. Secretary Wilson said his opinion was based on experience with two wars where "people are inclined to become panicky."

Ingredients and Legend Branding

for positive identification,
merchandising and **SELLING!**



NO. 40 INGREDIENTS BRANDER

effectively and economically imprints ingredient statements, product name, trademark or brand name, Government inspection legend, maker's name . . . gives all sausage products positive identification regardless of method of retail display. Electrically heated brand dries ink impression immediately; no smearing, no blurring.

GREAT LAKES
paves the way
to PROFITS!



NO. 43

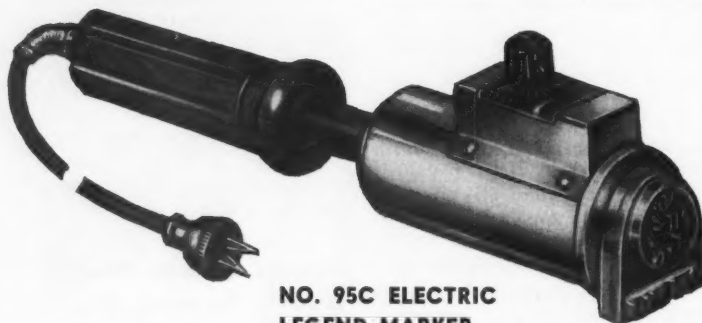
INGREDIENTS BRANDER

for ingredients marking sausage in natural casings. Ingredients list of changeable word slugs quickly adjust to fit any formula change. Flat-type heating element is fully enclosed. Properly balanced for easy use. Hardwood handle. Government inspection legend, $\frac{3}{4}$ " or $1\frac{1}{4}$ " dia., engraved in brass and replaceable.



INTERCHANGEABLE WORD SLUGS

Both Models 40 and 43 feature rapidly interchangeable engraved brass ingredients word slugs. Any formula can be set up rapidly and held securely in place with a simple, effective locking clamp. Simple and easy to set up . . . no mechanical skill required. Single words or descriptive phrases on complete slugs.



NO. 95C ELECTRIC LEGEND MARKER

for positive, permanent marking of S.P. meats, corned beef, fatty surfaces.

This thermostatically controlled electric brander was specially developed for marking inspection legends on "difficult" surfaces. Positive temperature control prevents smearing of ink and melting of fat surfaces! Truly a remarkable brander at any price . . . amazingly low-priced at only \$26.50 plus \$5.00 for engraved U.S. inspection legend.

Write today for full details!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

Literature

Thermometers for Measuring Time and Temperature (NL 104): Single and dual cam thermometer models with electric or pneumatic control units are discussed in a specification sheet.

Water Cooled Condensers (NL 105): An 8-page brochure lists construction and operating features of all-metal cooling towers for use in air conditioning and refrigeration systems. Specifications and selection procedures are included.

Air Compression (NL 107): A 2-stage, water-cooled compressor available in 125- and 150-hp. sizes for pressures up to 125 psi., with a capacity range of 797 and 974 cfm. piston displacement are described in a colorful folder. A cutout diagram shows operating parts and their functions. The folder contains data on construction features and maintenance.

Skinning Machines (NL 108): A 20-page booklet contains illustrations and operating instructions for several models of pork skinning and fleshing machines. Information on construction, design, power and space requirements and production rates are included.

Centrifugal Pumping (NL 110): A 24-page bulletin, designed for easy selection of correct sizes and models of close-coupled motorpumps, contains a concise index of basic classifications and specifications. Each class of pump is explained and illustrated. Design features, dimensions, weights, performances and mountings are listed. The bulletin contains solutions to typical pumping problems, pipe friction tables and modifications of standard units to meet specific requirements.

Cable and Tube Race Ways (NL 113): Versatile race ways for carrying cables and tubes are shown in an 8-page brochure. Engineered for uniform design and easy installation, the race ways come in 6-, 12-, 18-, and 24-in. widths and in 8- and 12-ft. lengths. Constructed of 14 gauge steel, the equipment can be cut to different lengths or joined with two splice bars. Standard fittings, horizontal and vertical elbows, tees, etc., permit numerous joinings for a change of direction or elevation.

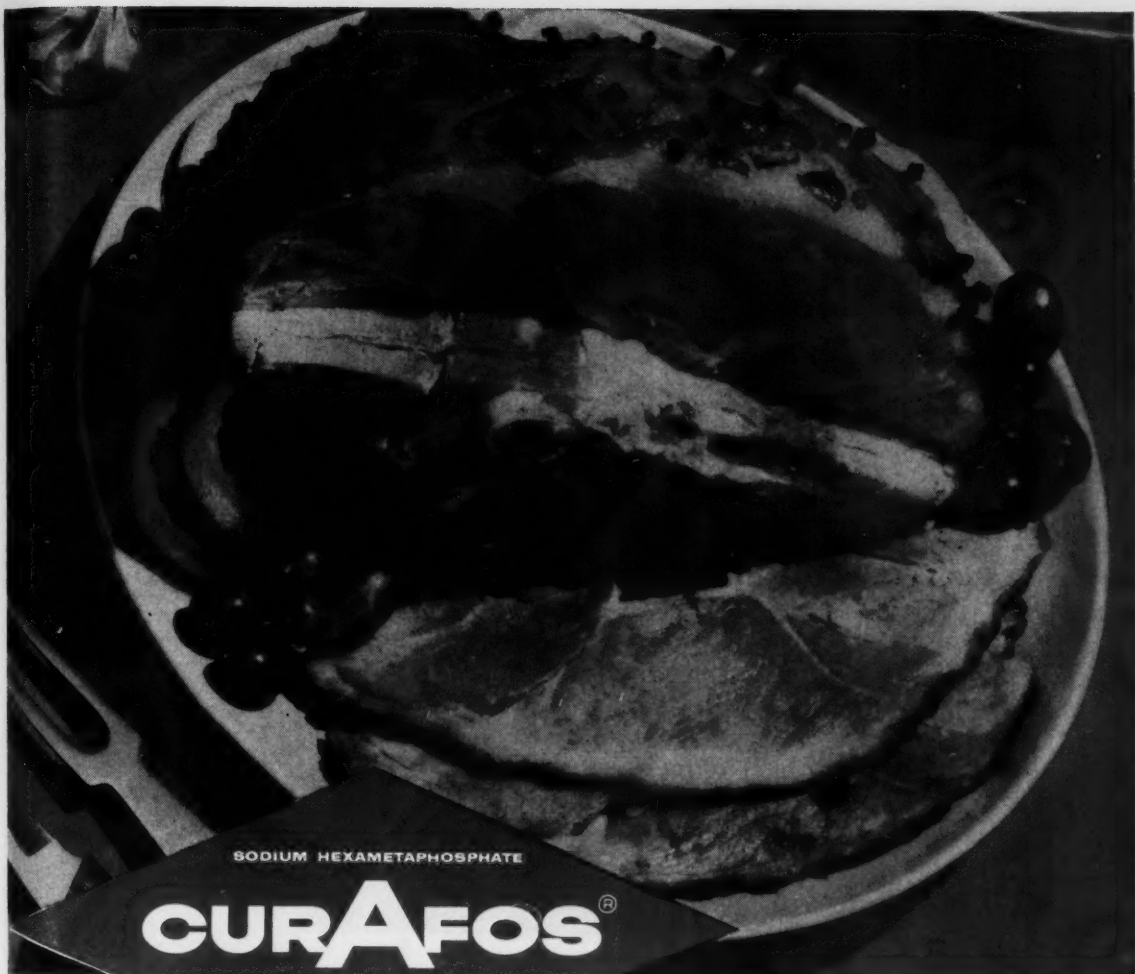
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Name

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City

THE NATIONAL PROVISIONER



FOR JUICIER, PLUMPER CURED MEATS

The use of CURAFOS in pumping pickle increases the moisture retaining capacity of lean meat fibers . . . you get juicier, plumper cured meats.

Increased moisture retention is only one of the benefits derived from the use of CURAFOS. These highly soluble, *food-grade* phosphates also produce . . .

Richer, brighter, longer-lasting color

Reduced cook-out in canned hams

Less splatter from pumped bacon in the frying pan

Use CURAFOS to get a better tasting, better looking, more salable product.

CURAFOS brand of Sodium Hexametaphosphate and Sodium Tripolyphosphate are fully licensed for use under U. S. Patent 2,513,094 and Canadian Patent 471,769. CURAFOS brand phosphates are especially processed for ease of solution and are *the* phosphates soluble at full permitted strength (see M. I. B. bulletins 190, 190-1, 199) in pickle at cellar temperatures.

CALGON, INC. • Hagan Building • Pittsburgh 30, Pa.

Associate Members—N.I.M.P.A. and A.M.I.

THE PHOSPHATES SOLUBLE IN PICKLE AT CELLAR TEMPERATURES

VOTATOR Lard Processing Apparatus at
John Morrell & Co., Sioux Falls, South Dakota.



Is your processing as efficient as this?

● This installation of VOTATOR® Lard Processing Apparatus shows how modernization and process improvement can offer you a *better product at less cost*. In seconds, this equipment transforms fat into finished lard.

The product has a smooth, creamy white texture, with separation virtually eliminated. Since moisture and foreign elements are completely excluded, the lard is more stable, and rancid-free. Strict uniformity can be maintained, because the operation is instrument controlled.

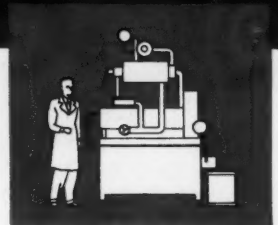
VOTATOR Lard Processing Apparatus takes little floor space, yet makes high production rates possible. Labor requirements are reduced, with only occasional supervision required. The continuous, closed-system operation eliminates waste and spoilage.

For a better profit picture, get the facts now. Write The Girdler Company, Votator Division, Louisville 1, Kentucky.

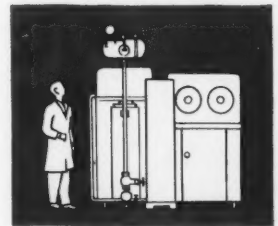
•VOTATOR—Trade-Mark Reg. U. S. Pat. Off.

The **GIRDLER** Company

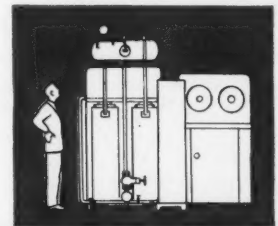
A DIVISION OF NATIONAL CYLINDER GAS COMPANY
VOTATOR DIVISION



3000 LBS./HR. UNIT



5000 LBS./HR. UNIT



10,000 LBS./HR. UNIT

THE NATIONAL PROVISIONER

New
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inspe
Dr. L
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house
meter
JUN

New Swift Plant

[Continued from page 31]

200,000 lbs. Included is a freezer for boxed boneless cuts and variety meats.

The visitors saw modern packing-house departments such as the refrigerated hide cellar. Hides are cured by the Swift-developed brine curing technique. Cured hides are drained and held for shipment in this department.

The boning department incorporates the latest in materials handling. Beef quarters are broken down into the rough primal cuts on a conveyorized table by a high speed band saw. The cuts are conveyed to the butchers who trim, bone, defat, etc. Some of the meats are used for standard boneless cuts and others are used in Swift's table-ready meats production. Conveyors are used to handle the boned, trimmed and defatted cuts and the by-product material. The main table conveyor transports the meats and an upper conveyor the fats and bones.

The visitors inspected the modern livestock holding pens which are covered with aluminum sheeting to protect the animals from rain and sun. The pens are kept in a sanitary condition by means of adequate drainage and washing equipment. Facilities for washing and disinfecting livestock truck vans are included.

K. M. Coughenour is general manager of the plant which employs 150 people. Coughenour started to work for Swift in 1933 as an office boy at the Chicago general offices. Plant superintendent is George W. Black, who began his career with Swift at Montgomery in 1932. The inspector in charge for the MIB is Dr. L. L. Jackson.



K. M. COUGHENOUR, manager, shows housewife in Swift's new hide cellar the raw material from which her luggage was made.

NEW B&D HOG SPLITTER

splits 350 carcasses per hour . . .
accurately, cleanly, economically!



No. 1 in a series of advertisements featuring individual items in the full line of B&D Packer-Approved Machines.

Sturdily and powerfully built to highest B&D specifications, the HOG SPLITTER outperforms other machines even in the hands of unskilled operators. Clean and accurate cutting of up to 350 carcasses per hour results in substantial savings in both time and labor . . . boosts perfect-cut yields . . . lowers production costs.

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A good seasoning is the secret of good sausage . . . but it's no secret that AROMIX high quality

seasonings and specialties provide the sales punch your quality sausage and loaves deserve. Go a "round" or two with AROMIX.

AROMIX CORPORATION

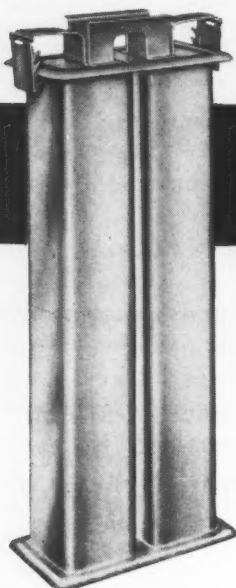
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you get a better product when you use

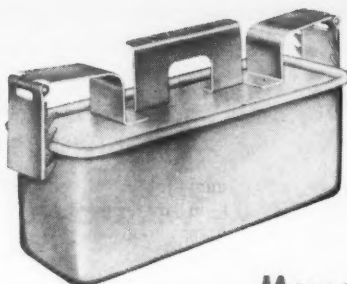
Mepaco MOLDS



Mepaco

DUAL LOAF MOLD

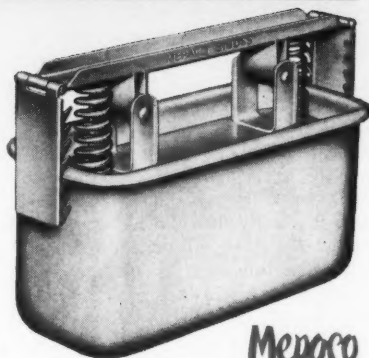
Makes two 24" loaves at the same time. Compensating spring-tension cover eliminates jelly and air pockets. Non-leak lid makes loaf trimming unnecessary. Full circulation reduces cooking time up to 25%.



Mepaco

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MEAT LOAF MOLD**

The industry's long-time favorite for the 12" loaf. All parts, including ratchets and rivets, are easy-to-clean stainless steel. Sturdy construction and heavy guards prevent dents and bulges.



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HAM MOLD**

Completely new design enables you to control placement of fat in product. Extra depth makes it easy to load and press. Straight sides and close-tolerance lid affords uniform loaf and no trimming waste.

For Further Information Write Dept. P:

Mepaco

MEAT PACKERS EQUIPMENT CO.

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ALL MEAT . . . output, exports, imports, stocks

Holiday Cuts Meat Output by 14%

The Memorial Day interruption in marketing and slaughtering last week reduced meat production under federal inspection by 14 per cent to 309,000,000 lbs. from 359,000,000 lbs. produced the week before. The week's output of meat was also slightly smaller than the 311,000,000 lbs. in the corresponding short holiday week of last year. Cattle slaughter of 322,000 animals was down 12 per cent from the full week and a trifle under a year ago. Hog slaughter at 775,000 head was down 18 per cent, but 7 per cent larger than the 721,000 butchered a year earlier. Slaughter of calves and sheep fell off sharply, with the latter showing an edge over the kill for the same 1954 period. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF		PORK (Excl. lard)	
	Number	Production Mil. lbs.	Number	Production Mil. lbs.
June 4, 1955	322	170.7	775	112.0
May 28, 1955	367	194.5	945	133.7
June 5, 1955	323	170.9	721	111.6

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number	Production Mil. lbs.	Number	Production Mil. lbs.	
June 4, 1955	115	14.6	257	12.1	309
May 28, 1955	141	17.5	278	12.3	359
June 5, 1955	134	17.8	249	11.0	311

1954-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,059,215; Calves, 102,240; Sheep and Lambs, 369,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
June 4, 1955	955	530	258	144
May 28, 1955	955	530	255	142
June 5, 1955	952	529	268	155

	SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Per cwt.	Mil. lbs.
June 4, 1955	230	127	97	47
May 28, 1955	225	124	100	48
June 5, 1954	239	133	92	44

World Meat Production Last Year 3% Above Year Before

Production of meat during 1954 in the principal countries of the world, exclusive of the Far East, was placed by the Foreign Agricultural Service at about 83,000,000,000 lbs. This represented about a 3 per cent increase over the 1953 output, a 20 per cent rise over the 1946-50 average and 20 per cent above prewar. Production in 42 countries is included in the coverage which has accounted for about 93 per cent of the world output.

Meat output is now substantially above the 1946-50 average in Eastern and Western Europe, the U.S.S.R., Australia, New Zealand and North America. But production in South America was said to be below average.

Record livestock numbers in the principal meat producing countries of the world point to another increase for the current year. Production in the United States, the world's largest producer, is expected to show its fourth consecutive increase and attain a new high. Output of beef and pork

is likely to increase by considerable margins with most of the rise in pork.

Progressive increases in meat output for years in most producing countries of Europe and North America are tending to limit import requirements and slow down world trade in meat. However, in the past two years, the U.S.S.R. has imported large quantities of meat from the free world. Also with general world prosperity, a strong demand for meat continues, which has worked in favor of surplus producing countries.

The United Kingdom is by far the largest meat importing country in the world and accounted for about three-fourths of all meat entering international trade in 1953. Even there, stocks of frozen meats have grown and home production last year supplied 67 per cent of domestic requirements of carcass meat and offal. Britain's home production of some processed meats last year was still considerably below her needs. Domestic production supplied 46 per cent of her bacon and ham needs last year compared with 29 per cent in prewar. This was a sharp increase, but still far short of meeting needs.

TOTAL MEAT PRODUCTION IN U. S. BY MONTHS

Revised monthly meat and lard production in million pounds in the United States for 1954 is shown in the following table, with year totals, including farm slaughter, compared with the previous year:

Month	Beef	Veal	Pork ¹	Lamb & Mutton	Meat ²	Lard ²
Jan. . . .	1,076	111	800	66	2,062	190
Feb. . . .	921	99	658	59	1,785	153
Mar. . . .	1,068	121	770	61	2,020	174
Apr. . . .	988	111	661	58	1,818	153
May	1,007	115	616	54	1,792	145
June	1,066	138	649	50	1,912	157
July	1,078	143	596	50	1,876	149
Aug. . . .	1,080	149	641	60	1,930	148
Sept. . . .	1,098	154	757	62	2,071	170
Oct. . . .	1,086	153	818	63	2,120	197
Nov. . . .	1,030	134	947	59	2,199	227
Dec. . . .	1,074	123	1,012	61	2,270	258
Totals . . .	12,601	1,551	8,982	721	23,805	2,121

Farm kill						
1954 . . .	390	105	1,020	13	1,508	227
Grand totals						
1954 . . .	12,991	1,656	9,992	734	25,313	2,348
Grand totals						
1953 . . .	12,433	1,556	10,063	728	24,780	2,308

¹Excludes lard and rendered pork fat. ²Includes rendered pork fat.

Economist Says Pork Price Dip Could Force Other Meat

A possible decline in pork prices could push down prices on other meats, especially beef and slaughter cattle, a Wyoming University extension economist has indicated. The economist, A. W. Willis, based his opinion on the effect of this year's larger farrowings, which so far have had a depressing effect on prices, a situation which he said is likely to continue into next year.

Economists expect another increase in fall farrowings and a larger 1956 spring pig crop than this year's because of the large corn acreage not eligible for government support. The end result, Willis said, could very well lead to lower pork prices, which in turn would have a "decidedly depressing effect" on other meat prices, especially beef and slaughter cattle.

APRIL MEAT GRADING

Meat and meat products graded and certified by the U. S. Department of Agriculture in April, 1955 compared with March, 1955 and April 1954 (000 omitted):

	Apr. 1955	Mar. 1955	Apr. 1954
Beef	482,619	498,020	485,598
Veal and calf	21,936	19,832	20,733
Lamb, yearling and mutton	19,205	28,063	10,782
Totals	523,760	546,915	526,113
All other meats and lard	13,068	14,104	18,819
Grand totals	537,428	555,019	544,932

PROCESSED MEATS . . . SUPPLIES

April Meat Output 11% Below March; 6% Above Year Ago; 4-Mo. Gain, 7%

Production of meat at commercial slaughter plants in the United States during April totaled 1,936,000,000 lbs. This was 11 per cent smaller than the 2,185,000,000 lbs. produced in March, but 6 per cent larger than the 1,818,000,000 lbs. during April, last year. Production in federally-inspected plants and retail and wholesale establishments is included in the above totals, but not farm slaughter, which might add another 3 per cent to beef, 4 per cent to veal, 5 to 8 per cent to pork and 2 per cent to sheep and lamb output.

Beef output in April amounted to 1,013,000,000 lbs., or about 7 per cent less than March production of 1,085,000,000 lbs., but about 3 per cent larger than last year's April output of 990,000,000 lbs. Slaughter cattle averaged 934 lbs. live weight, 7 lbs. lighter than in March and 2 lbs. lighter than in April, 1955.

Production of veal in April totaled 109,000,000 lbs. for an 8 per cent decline from March output of 119,000,000 lbs. and 2 per cent smaller than the 111,000,000 lbs. in April of last year. Live calf weights were 202, 191 and 201 lbs. for the three periods, respectively.

April hog slaughter resulted in 751,000,000 lbs. of pork, or about 21 per cent less than the 913,000,000 lbs. produced in March, but 13 per cent more than April, 1955 output of 661,000,000 lbs. Hogs averaging

240 lbs. in April were 5 lbs. heavier than in March, but 2 lbs. lighter than a year ago. Lard production for the month totaled 184,000,000 lbs. for a 17 per cent decrease from 221,000,000 lbs. in March and 20 per cent above the 153,000,000 lbs. a year ago.

Production of lamb and mutton in April amounted to 63,000,000 lbs. This was 7 per cent smaller than March output of 68,000,000 lbs., but 9 per cent above April, 1955 production of 58,000,000 lbs.

Total production of all meats for the first four months of the year amounted to 8,180,000,000 for a 7 per cent increase over the 7,635,000,000 lbs. produced in the corresponding period of last year.

Chile Short On Mutton; Bans Exports of The Meat

A shortage of mutton supplies in Chile has resulted in a government ban on exports of the meat for the whole of 1955, it has been reported. Chilean sheep suffered from last year's hard winter, which not only killed many sheep, but resulted also in an unusually small lamb crop.

Argentina usually exports about 100,000 head of sheep to Chile for fattening and slaughter, but Argentina's own shortage has brought about a restriction on this movement. Chilean slaughter of sheep by freezing companies this year was expected to be little more than half of the normal for such operations and not enough to fill all needs.

See Large Gain in Lard Use; 3-Mo. Rise 250% Above 1954

Lard, so far this year, has made steady strides in coming back to its own as an ingredient in foods and the trend is likely to continue for some time, it was indicated by a U. S. Department of Agriculture report. More lard and less vegetable shortening are likely to be used this year than in the past few years.

The increase in lard consumption in 1955 will be possible because of larger supplies from the larger slaughter of hogs. Beginning stocks were up somewhat and production is expected to be about 15 per cent above last year.

In the first three months of 1955 lard use totaled 86,000,000 lbs. as against 34,000,000 lbs. in the same period last year. Exports, too, are running ahead of last year. Domestic disappearance through March was 11 per cent more than a year ago.

Cuba Lifts Import Duties On Beef to Increase Stocks

Cuba has granted exemption from tax, consular fees and other duties to imports of beef extending through July 31, the Foreign Agricultural Service has reported. The exemption is intended as an incentive to encourage larger imports of the meat to supply Havana and other points, where shortages exist. Cuba has a shortage of cattle for slaughter because of an intense drought, now in its seventh month.

DOMESTIC SAUSAGE

(L.c.l. prices)	
Pork sausage, hog cas.	37 3/4
Pork sausage, bulk	32 1/2 @ 33 1/2
Pork sausage, sheep cas.	47 1/2 @ 49
Frankfurters, sheep cas.	48 1/2 @ 49 1/2
Frankfurters, skinless	38 1/2 @ 41
Bologna (ring)	37 @ 42
Bologna, artificial cas.	33 @ 33 1/2
Smoked liver, hog bungs.	41 1/2 @ 43
New Eng. lunch, spec.	55 @ 56
Polish sausage, smoked	60
Tongue and blood	42 1/2
Pickle & Pimiento loaf.	33 1/2 @ 38 1/2
Olive loaf	35 1/2 @ 41 1/2
Pepper loaf	50 1/2

SEEDS AND HERBS

(L.c.l. prices)	
Whole	Ground
Caraway seed	26 31
Cominos seed	22 27
Mustard seed,	
fancy	23
Yellow American	18
Oregano	34 41
Coriander, Morocco	..
Natural, No. 1	..
Marjoram, French	46 52
Sage, Dalmatian,	
No. 1	56 64

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	85 @ 88
Thuringer	43 @ 47
Former	68 @ 70
Holsteiner	70 @ 72
B. C. Salami	76 @ 80
Genoa style salami, ch.	89 @ 92

SPICES

(Basis Chgo., orig. bbls., bags, bales)	
Whole	Ground
Allspice, prime	1.03 1.12
Resifted	1.10 1.18
Chili Powder	47
Chili Pepper	41
Cloves, Zanzibar	64 70
Ginger, Jam. unbl.	53 60
Mace, fancy. Banda	1.75 1.95
West Indies	1.80
East Indies	1.85
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	60
Paprika, Spanish	51
Pepper, Cayenne	54
Red, No. 1	53
Pepper:	
White	70 78
Black	61 69

SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 inch	60 @ 80
Domestic rounds, over 1 3/4 inch, 140 pack	75 @ 1.15
Export rounds, wide, over 1 3/4 inch	1.25 @ 1.50
Export rounds, medium, 1 1/2 to 1 3/4 inch	90 @ 1.10
Export rounds, narrow, 1 1/4 inch, under	1.00 @ 1.25
No. 1 weas, 24 in. up	18 @ 16
No. 2 weasands	8 @ 10
Middles, sew, 1 1/2 to 2 1/4 in.	1.00 @ 1.40
Middles, select, wide, 2 1/2 to 3 in.	1.25 @ 1.55
Middles, extra select, 2 1/2 to 3 in.	1.95 @ 2.35
Beef bungs, exp. No. 1	25 @ 32
Beef bungs, domestic	16 @ 22
Dried or salt, bladders, piece:	
8-10 in. wide, flat	8 @ 13
10-12 in. wide, flat	9 @ 16
12-15 in. wide, flat	14 @ 22
Pork casings:	
Extra narrow, 20 mm.	
& dn.	4.00 @ 4.35
Narrow, medium	3.70 @ 4.15
32 @ 35 mm.	2.50 @ 3.00
Spec. med., 35 @ 38 mm.	1.60 @ 2.10
Export bungs, 34 in. cut	45 @ 55

Lge. pr. bungs, 34 in.	32 @ 38
Med. prime bungs, 34 in. cut	25 @ 29
Small prime bungs	14 @ 23
Hog middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.70 @ 5.50
24/26 mm.	4.80 @ 5.50
22/24 mm.	4.50 @ 4.95
20/22 mm.	3.25 @ 3.75
18/20 mm.	2.25 @ 2.45
16/18 mm.	1.50 @ 2.05

CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs. only, paper sackel, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.	6.05
Refined standard cane gran., basis (Chgo.)	8.80
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	
Ceresole, Reg. No. 53	7.35
Ex-Whse., Chicago	7.45

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

June 7, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Native steers	
Prime, 600/800	39 1/2
Choice, 500/700	37 1/2
Choice, 700/800	36 1/2
Good, 500/700	35 1/2
Commercial cows	27 1/2
Bulls	27
Canner & cutter cows	24

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	55 @ 56
Foreqtrs., 5/800	34
Rounds, all wts.	45 @ 46
Trd. loins, 50/70 (lcl)	85 @ 95
Sq. chucks, 70/90	30 1/2
Arm chucks, 80/110	28 1/2
Ribs, 25/35 (lcl)	58 @ 60
Briskets (lcl)	25
Navels, No. 1	8 1/2 @ 9 1/4
Flanks, rough No. 1	12 1/4

Choice:	
Hindqtrs., 5/800	47 1/2 @ 48
Foreqtrs., 5/800	27 @ 27 1/2
Rounds, all wts.	44 @ 45
Trd. loins, 50/60 (lcl)	70 @ 72
Sq. chucks, 70/90	30 1/2 @ 31
Arm chucks, 80/110	28 1/2 @ 29
Ribs, 25/35 (lcl)	45 @ 47
Briskets (lcl)	25
Navels, No. 1	8 1/2 @ 9 1/4
Flanks, rough No. 1	12 1/4

COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	82 @ 84
Cows, 3/4 (frozen)	78 @ 80
Cows, 4/5 (frozen)	83 @ 85
Cows, 5/up (frozen)	85 @ 88
Bulls, 5/up (frozen)	85 @ 88

BEEF HAM SETS

Knuckles, 7 1/2 up	41
Insides, 12 up	41
Outsides, 8 up	36

CARCASS MUTTON

(L.C.I. prices)

Choice, 70/down	15 @ 16
Good, 70/down	14 @ 15

BEEF PRODUCTS

Tongues, No. 1, 100's	25 @ 27
Hearts, reg., 100's	11 @ 12
Livers, sel., 30/50's	27 @ 28
Livers, reg., 30/50's	19 @ 20
Lips, scalded, 100's	8 1/2 @ 9
Lips, unscaled, 100's	8
Tripe, scalded, 100's	5
Tripe, cooked, 100's	6
Lungs, 100's	6 1/2
Melts, 100's	6 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)

Beef-tongues, corned	35
Veal breads, under 12 oz.	74
12 oz. up	1.15
Calif. tongue, 1 lb./down	20
Ox tails, under 3/4 lb.	17
Ox tails, over 3/4 lb.	20

BEEF SAUS. MATERIALS

FRESH

C. C. cow meat, bbls.	33 1/2
Bull meat, bon's, bbls.	36
Beef trim., 75/80, bbls.	23 1/2 @ 24
Beef trim., 85/90, bbls.	28 1/2
Bon's chucks, bbls.	34 @ 34 1/2
Beef cheek meat,	
trmd., bbls.	21 1/2
Beef head meat, bbls.	18 1/2
Shank meat, bbls.	33
Veal trim., bon's, bbls.	30

VEAL-SKIN OFF

(Carcass)

(L.C.I. prices)

Prime, 80/110	41.00 @ 42.00
Prime, 110/150	40.00 @ 41.00
Choice, 50/80	33.00 @ 35.00
Choice, 80/110	36.00 @ 38.00
Choice, 110/150	36.00 @ 38.00
Good, 50/80	31.00 @ 33.00
Good, 80/110	34.00 @ 36.00
Good, 110/150	34.00 @ 36.00
Commercial, all wts.	27.00 @ 36.00

CARCASS LAMB

(L.C.I. prices)

Prime, 40/50	52 @ 53
Prime, 50/60	None qtd.
Choice, 40/50	48 @ 51
Choice, 50/60	44 @ 46
Good, all wts.	40 @ 42

NEW YORK

June 7, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I.)

Steer:	
Prime, 700/800	43.00 @ 44.00
Prime, 800/900	42.00 @ 43.00
Choice, 600/800	40.50 @ 41.50
Choice, 800/900	39.00 @ 40.00
Good, 500/700	35.00 @ 36.00
Commercial	30.00 @ 32.00
Cow, commercial	29.00 @ 31.00
Cow, utility	25.00 @ 27.00

BEEF CUTS

(L.C.I.)

Prime Steer:	
Hindqtrs., 600/800	56.00 @ 62.00
Hindqtrs., 800/900	54.00 @ 56.00
Rounds, flank off	46.50 @ 47.50
Rounds, diamond bone,	
flank off	48.00 @ 49.00
Short loins, untrim.	88.00 @ 100.00
Short loins, trim.	125.00 @ 140.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	58.00 @ 60.00
Arm Chucks	32.00 @ 35.00
Briskets	27.00 @ 28.00
Plates	11.00 @ 12.00
Foreqtrs. (Kosher)	35.00 @ 37.00
Arm Chucks (Kosher)	34.00 @ 36.00
Briskets (Kosher)	30.00 @ 32.00

Choice Steer:	
Hindqtrs., 600/800	51.00 @ 55.00
Hindqtrs., 800/900	49.00 @ 52.00
Rounds, flank off	46.00 @ 47.00
Rounds, diamond bone,	
flank off	47.00 @ 48.00
Short loins, untrim.	65.00 @ 75.00
Short loins, trim.	92.00 @ 102.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	48.00 @ 52.00
Arm Chucks	31.00 @ 33.00
Briskets	27.00 @ 28.00
Plates	11.00 @ 12.00
Foreqtrs. (Kosher)	33.00 @ 35.00
Arm chucks (Kosher)	33.00 @ 34.00
Briskets (Kosher)	30.00 @ 32.00

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended June 4, 1955 with Comparisons)

STEERS AND HEIFERS: Carcasses	
Week ended June 4	12,956
Week previous	8,899
COW:	
Week ended June 4	2,265
Week previous	1,793
BULL:	
Week ended June 4	511
Week previous	493
VEAL:	
Week ended June 4	9,133
Week previous	8,432
LAMB:	
Week ended June 4	21,429
Week previous	17,300
MUTTON:	
Week ended June 4	612
Week previous	640
HOG AND PIG:	
Week ended June 4	4,282
Week previous	5,515
PORK CUTS:	
Week ended June 4	955,432
Week previous	823,145
BEEF CUTS:	
Week ended June 4	133,507
Week previous	202,451
VEAL AND CALF CUTS:	
Week ended June 4	3,510
Week previous	3,000
LAMB AND MUTTON:	
Week ended June 4	83,507
Week previous	4,942
BEEF CURED:	
Week ended June 4	12,442
Week previous	12,275
PORK CURED AND SMOKED:	
Week ended June 4	259,929
Week previous	195,501
LARD AND PORK FAT:	
Week ended June 4	4,320
Week previous	7,000

LOCAL SLAUGHTER

CATTLE:	
Week ended June 4	10,236
Week previous	10,297
CALVES:	
Week ended June 4	12,031
Week previous	11,597

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	51
6/12 oz.	45 @ 47
12 oz.	83 @ 85
Beef livers, selected	31 @ 32
Beef kidneys	12
Oxtails, over 3/4 lb.	12 @ 14

LAMBS

(L.C.I. carcass prices)

Prime, 30/40	48.00 @ 48.00
Prime, 40/45	47.00 @ 48.00
Prime, 45/55	44.00 @ 46.00
Choice, 30/40	45.00 @ 47.00
Choice, 40/45	46.00 @ 48.00
Choice, 45/55	43.00 @ 45.00
Good, 30/40	43.00 @ 44.00
Good, 40/45	44.00 @ 45.00
Good, 45/55	42.00 @ 43.00

VEAL-SKIN OFF

(L.C.I. carcass prices)

Prime, 80/110	43.00 @ 45.00
Prime, 110/150	41.00 @ 44.00
Choice, 80/110	34.00 @ 38.00
Choice, 110/150	33.00 @ 37.00
Good, 50/80	29.00 @ 32.00
Good, 80/150	32.00 @ 35.00
Commercial, all wts.	29.00 @ 33.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.00
Breast fat (cwt.)	1.75
Indebit suet (cwt.)	2.00
Edible suet (cwt.)	2.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 7	San Francisco June 7	No. Portland June 7
FRESH BEEF (Carcass):			
STEERS:			
Choice:			
500-600 lbs.	\$38.00 @ 39.00	\$39.00 @ 41.00	\$38.00 @ 41.00
600-700 lbs.	37.00 @ 38.00	38.00 @ 39.00	37.00 @ 40.00
Good:			
500-600 lbs.	34.00 @ 37.00	37.00 @ 38.00	36.00 @ 39.00
600-700 lbs.	33.00 @ 36.00	36.00 @ 37.00	34.00 @ 38.00
Commercial:			
350-500 lbs.	32.00 @ 35.00	34.00 @ 36.00	33.00 @ 36.00
COW:			
Commercial, all wts.	26.00 @ 29.00	28.00 @ 32.00	25.00 @ 32.00
Utility, all wts.	25.00 @ 28.00	25.00 @ 28.00	24.00 @ 30.00
Canner-cutter	None quoted	22.00 @ 24.00	23.00 @ 27.00
FRESH CALF: (Skin-off)			
Choice:			
200 lbs. down	38.00 @ 41.00	38.00 @ 40.00	37.00 @ 41.00
Good:			
200 lbs. down	36.00 @ 39.00	35.00 @ 38.00	34.00 @ 36.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	39.00 @ 41.00	39.00 @ 40.00	41.00 @ 43.00
50-60 lbs.	36.00 @ 40.00	37.00 @ 39.00	41.00 @ 43.00
Choice:			
40-50 lbs.	39.00 @ 41.00	38.00 @ 40.00	41.00 @ 43.00
50-60 lbs.	36.00 @ 40.00	37.00 @ 39.00	41.00 @ 43.00
Good, all wts.	34.00 @ 38.00	36.00 @ 38.00	35.00 @ 37.00
MUTTON (EWE):			
Choice, 70 lbs. down	14.00 @ 17.00	None quoted	14.00 @ 17.00
Good, 70 lbs. down	14.00 @ 17.00	None quoted	14.00 @ 17.00

HOGS:	
Week ended June 4	38,567
Week previous	47,578

SHEEP:	
Week ended June 4	40,995
Week previous	42,015

COUNTRY DRESSED MEATS

VEAL:	
Week ended June 4	3,767
Week previous	3,744

HOGS:	
Week ended June 4	39
Week previous	95

LAMB AND MUTTON:	
Week ended June 4	43
Week previous	85

PHILA. FRESH MEATS

Tuesday, June 7, 1955

WESTERN DRESSED

STEER BEEF: (cwt.)	
Choice, 500/700	\$40.50 @ 42.00
Choice, 700/900	39.00 @ 41.00
Good, 500/700	36.50 @ 38.50
COW:	
Commercial, all wts.	29.50 @ 31.50
Utility, all wts.	27.50 @ 29.00
VEAL (SKIN OFF):	
Choice, 80/110	37.50 @ 39.00
Choice, 110/150	38.00 @ 40.00
Good, 50/80	32.00 @ 34.00
Good, 80/110	34.00 @ 36.00
Good, 110/150	34.00 @ 36.00
Commercial, all wts.	28.00 @ 32.00
Utility, all wts.	None qtd.
LAMB:	
Prime, 30/45	50.00 @ 53.00
Prime, 45/55	47.00 @ 52.00
Choice, 30/45	50.00 @ 53.00
Choice, 45/55	47.00 @ 52.00
Good, all wts.	42.00 @ 47.00
MUTTON (EWE):	
Choice, 70/down	18.00 @ 20.00
Good, 70/down	16.00 @ 18.00

LOCALLY DRESSED

STEER BEEF (lb.):	Choice	Good
Hinds, 600/800	50 @ 53	45 @ 48
Hinds, 800/900	49 @ 51	45 @ 46
Rounds, no flank	47 @ 50	43 @ 46
Hip rd., + flank	44 @ 47	42 @ 44
Full loin, untrim.	54 @ 57	45 @ 50
Short loin, untrim.	62 @ 70	55 @ 60
Ribs (7 bone)	52 @ 56	45 @ 50
Arm chucks	31 @ 34	28 @ 30
Briskets	27 @ 30	27 @ 30
Short plates	11 @ 13	11 @ 13

JUNE 11, 1955

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot Basis, Chicago Price Zone, June 8, 1955)

SKINNED HAMS				BELLIES			
Fresh or F.F.A.		Frozen		Fresh or F.F.A.		Frozen	
45	10/12	45	32n	32n	6/8	32n	
45	12/14	45	32	32	8/10	32	
44 1/2	14/16	44 1/2	29 1/2	29 1/2	10/12	29 1/2	
44 1/2	16/18	44 1/2	29	29	12/14	29	
44b	18/20	44	24 1/2	24 1/2	14/16	23 1/2	
43	20/22	43	23 1/2	23 1/2	16/18	23 1/2	
38 1/2	22/24	38n	20 1/2	20 1/2	18/20	20 1/2	
34 1/2	24/26	34n					
34	25/30	33 1/2n					
30 1/2	25/up, 2's in.	30 1/2n					
Note—Regular Hams 2 1/2c under skinned.							
PICNICS				GR. AMN. BELLIES D.S. BELLIES			
Fresh or F.F.A.		Frozen		Fresh or F.F.A.		Frozen	
27 1/2	4/6	27 1/2	16n	18/20	18/20	18 1/2n	
26	6/8	26	15 1/2	20/25	20/25	18n	
24	8/10	24	14	25/30	25/30	18n	
21 1/2n	10/12	21 1/2n	13 1/2	30/35	30/35	15n	
19 1/2n	12/14	19 1/2n	11 1/2	35/40	35/40	14n	
19 1/2	8/up, 2's in.	19 1/2n	11 1/2	40/50	40/50	12n	
FAT BACKS				FRESH PORK CUTS			
Fresh or Frozen		Cured		Job Lot		Car Lot	
9n	6/8	9n	57	Loins, und.	12	57	
9 1/4n	8/10	9 1/4	54	Loins, 12/16	12	53 1/2	
9 3/4n	10/12	10	40 1/2	Loins, 16/20	12	39b	
10n	12/14	10 1/2	33 1/2	Loins, over 20	12	33 1/2	
11 1/2n	14/16	11 1/2	35	Bost. Butts, 4/8	12	34 1/2	
11 1/2n	16/18	11 1/2	20 1/2	Bost. Butts, 8/12	12	29 1/2	
11 1/2n	18/20	11 1/2	40 1/2	Bost. Butts, over 8	12	29 1/2	
11 1/2n	20/25	11 1/2	40 1/2	Ribs, 3/4n	12	39 1/2	
				Ribs, 3/5	12	28	
				Ribs, 5/up	12	19 1/2	
OTHER CELLAR CUTS				FRESH PORK CUTS			
Fresh or Frozen		Cured		Job Lot		Car Lot	
12 1/2	Square Jowls	12 1/2n	57	Loins, und.	12	57	
10 1/2	Jowl Butts, loose	10 1/2n	54	Loins, 12/16	12	53 1/2	
11 1/2	Jowl Butts, boxed	unn.	40 1/2	Loins, 16/20	12	39b	

LARD FUTURES PRICES

FRIDAY, JUNE 3, 1955

Open	High	Low	Close
July 12.30	12.30	12.05	12.05
Sep. 12.60	12.62 1/2	12.35	12.35a
Oct. 12.40	12.40	12.20	12.20
Nov. 11.75	11.75	11.65	11.65a
Dec. 12.17 1/2	12.17 1/2	12.05	12.05a

Sales: 5,520,000 lbs.

Open interest at close Thurs., June 2: July 573, Sept. 540, Oct. 125, Nov. 41, and Dec. 34 lots.

MONDAY, JUNE 4, 1955

July 12.07 1/2	12.27 1/2	12.07 1/2	12.25
Sep. 12.37 1/2	12.52 1/2	12.35	12.52 1/2
Oct. 12.20	12.32 1/2	12.20	12.30b
Nov. 11.75	11.75	11.70	11.70
Dec. 12.17 1/2	12.17 1/2	12.15	12.15b

Sales: 2,900,000 lbs.

Open interest at the close Fri., June 3: July 575, Sept. 552, Oct. 125, Nov. 43, and Dec. 32 lots.

TUESDAY, JUNE 7, 1955

July 12.27 1/2	12.30	12.12 1/2	12.12 1/2b
Sep. 12.57 1/2	12.60	12.40	12.40b
Oct. 12.35	12.35	12.30	12.30a
Nov. 11.65	11.67 1/2	11.60	11.60a
Dec. 12.15	12.15	12.10	12.10

Sales: 2,480,000 lbs.

Open interest at the close Mon., June 6: July 575, Sept. 555, Oct. 125, Nov. 43, and Dec. 34 lots.

WEDNESDAY, JUNE 8, 1955

July 12.15	12.25	12.15	12.20b
Sep. 12.50	12.55	12.42 1/2	12.50
Oct. 12.32 1/2	12.35	12.25	12.30a
Nov. 11.70	11.75	11.65	11.70a
Dec. 12.15a			12.15a

Sales: 3,280,000 lbs.

Open interest at close Tues., June 7: July 574, Sept. 558, Oct. 125, Nov. 45, and Dec. 33 lots.

THURSDAY, JUNE 9, 1955

July 12.32 1/2	12.35	12.22 1/2	12.25b
Sep. 12.57 1/2	12.62 1/2	12.50	12.52 1/2a
Oct. 12.35	12.42 1/2	12.35	12.35a
Nov. 11.70	11.75	11.65	11.70a
Dec. 12.25	12.25	12.20	12.20a

Sales: 4,000,000 lbs.

Open interest at close Wed., June 8: July 568, Sept. 580, Oct. 126, Open interest at close Wed., June

CHGO. FRESH PORK AND PORK PRODUCTS

June 7, 1955

(To retailers and small lots)	
Hams, skinned, 10/12	45 1/2
Hams, skinned, 12/14	44 1/2
Hams, skinned, 14/16	44 1/2
Pork loins, reg., 8/12	35
Pork loins, bon'ls, 100's	63
Shoulders, 16/16, loose	30
Picnics, 4/6 lbs., loose	27 1/2
Picnics, 6/8 lbs.	26
Pork livers	10 1/2
Boston butts, 4/8 lbs.	35
Tenderloins fresh, 10's	78
Neck bones, bbls.	9 1/2
Brains, 10's	8 1/2
Ears, 30's	10
Snouts, lean in, 100's	7 1/2
Feet, a.c., 30's	6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers)

Pork trim., reg. 40%	15
bbls.	
Pork trim., guar. 50%	16 1/2 @ 17
lean, bbls.	
Pork trim., 80% lean,	27
bbls.	
Pork trim., 95% lean,	37
bbls.	
Pork head meat	20
Pork cheek meat, trim.,	
bbls.	26 1/2 @ 27

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.00
Refined lard, 50-lb. cartons f.o.b. Chicago	15.00
Kettle rend., tierces, f.o.b. Chicago	15.50
Leaf kettle rend., tierces, f.o.b. Chicago	16.00
Lard flakes	17.75
Neutral tierces, f.o.b. Chicago	17.75
Standard shortening* N. & S.	19.50
Hydro. shorting, N. & S.	21.75

WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Raw Leaf
Rend. Cash (Tierces)	Rend. Loose	
June 3.. 11.97 1/4n	10.75	11.75n
June 4.. 11.97 1/4n	10.75n	11.75n
June 6.. 11.97 1/4n	10.75	11.75n
June 7.. 11.97 1/4n	10.75	11.75n
June 8.. 12.00n	10.75n	11.75n
June 9.. 12.00n	10.75n	11.75n

LIGHT, MEDIUMWEIGHT HOGS GAIN IN VALUE

(Chicago costs and credits, first two days of the week)

Higher prices on the two lighter pork cuts, coupled with lower average costs of the two lighter weight hogs, resulted in sharp gains in those cutting margins. Heavier hogs, however, fell back due to lower prices on some of those cuts.

	—180-230 lbs.—		—230-240 lbs.—		—240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$13.62	\$19.64	\$12.78	\$18.07	\$11.44	\$16.13
Fat cuts, lard	5.28	7.57	5.25	7.39	4.47	6.17
Ribs, trims, etc.	1.76	2.53	1.56	2.16	1.39	1.92
Cost of hogs	\$19.53		\$18.88		\$18.25	
Condemnation loss	.02		.02		.02	
Handling, overhead	1.43		1.27		1.16	
TOTAL COST	\$20.98	\$30.29	\$20.17	\$ 8.41	\$19.45	\$27.20
TOTAL VALUE	20.66	29.74	19.59	27.62	17.30	24.22
Cutting margin	-.32	-.46	-.58	-.79	-.25	-.28
Margin last week	.62	.90	1.30	1.80	2.05	2.84

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles June 7	San Francisco June 7	No. Portland June 7
FRESH PORK (Carcass): (Packer Style)		(Shipper Style)	(Shipper Style)
50-120 lbs.	None quoted	None quoted	None quoted
130-160 lbs.	\$32.00 @ 33.50	None quoted	\$29.50 @ 31.50

FRESH PORK CUTS No. 1:

LOINS:			
8-10 lbs.	55.00 @ 58.00	\$57.00 @ 60.00	52.00 @ 55.00
10-12 lbs.	55.00 @ 58.00	55.00 @ 58.00	52.00 @ 56.00
12-16 lbs.	55.00 @ 58.00	54.00 @ 56.00	51.00 @ 53.00
PICNICS: (Smoked)			
4-8 lbs.	31.00 @ 36.00	34.00 @ 38.00	33.00 @ 37.00

HAMS, Skinned:

12-16 lbs.	48.00 @ 53.00	54.00 @ 56.00	52.00 @ 57.00
16-18 lbs.	49.00 @ 53.00	50.00 @ 56.00	49.00 @ 52.00

BACON, "Dry" Cure No. 1:

6-8 lbs.	42.00 @ 49.00	50.00 @ 52.00	47.00 @ 53.00
8-10 lbs.	38.00 @ 47.00	46.00 @ 50.00	43.00 @ 49.00
10-12 lbs.	36.00 @ 45.00	42.00 @ 46.00	40.00 @ 45.00

LARD, Refined:

1-lb. cartons	16.00 @ 17.50	18.00 @ 19.00	14.50 @ 16.50
50-lb. cartons & cans.	14.50 @ 16.50	17.00 @ 18.00	None quoted
Tierces	14.00 @ 16.00	15.00 @ 17.00	14.00 @ 16.00

N. Y. FRESH PORK CUTS

June 7, 1955

(L.c.l. prices)		Western
Pork loins, 8/12	\$57.00 @ 60.00	
Pork loins, 12/16	54.00 @ 56.00	
Hams, sknd., 10/14	48.00 @ 50.00	
Boston butts, 4/8	35.00 @ 37.00	
Spareribs, 3/down	43.00 @ 46.00	
Pork trim., regular	28.00	
Pork trim., spec. 80%	44.00	
City		
Hams, sknd., 10/14	\$48.00 @ 51.00	
Pork loins, 8/12	60.00 @ 64.00	
Pork loins, 12/14	57.00 @ 60.00	
Picnics, 4/8	32.00 @ 34.00	
Boston butts, 4/8	37.00 @ 39.00	
Spareribs, 3/down	47.00 @ 50.00	

N. Y. DRESSED HOGS

(L.c.l. prices)

(Heads on, leaf fat in)		
50 to 75 lbs.	\$31.25 @ 34.25	
75 to 100 lbs.	31.25 @ 34.25	
100 to 125 lbs.	31.25 @ 34.25	
125 to 150 lbs.	31.25 @ 34.25	

CHGO. WHOLESALE SMOKED MEATS

June 7, 1955

Hams, skinned, 14/16 lbs., wrapped	51 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	53
Hams, skinned, 16/18 lbs., wrapped	50
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	40 1/2
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped	39
Bacon, No. 1 sliced, 1-lb. open-faced layers	51

PHILA. FRESH PORK

June 7, 1955

WESTERN DRESSED		
PORK CUTS—CHOICE, CWT.:		
Regular loins, 8/12	\$54.00 @ 56.00	
Regular loins, 12/16	52.00 @ 54.00	
Butts, Boston		
style, 4/8	34.00 @ 36.00	
Spareribs,		
3 lbs. down	42.00 @ 45.00	
LOCALLY DRESSED		
Pork loins, 8/12	59 @ 62	
Pork loins, 12/16	58 @ 60	
Spareribs, 3/dn.	42 @ 44	
Sk. hams, 10/12	52 @ 54	
Sk. hams, 12/14	51 @ 53	
Bost. butts, 4/8	36 @ 38	

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended June 4, 1955, was 12.3. This ratio compared with the 11.7 ratio for the preceding week and 15.5 a year ago. The ratios were calculated on the basis of No.

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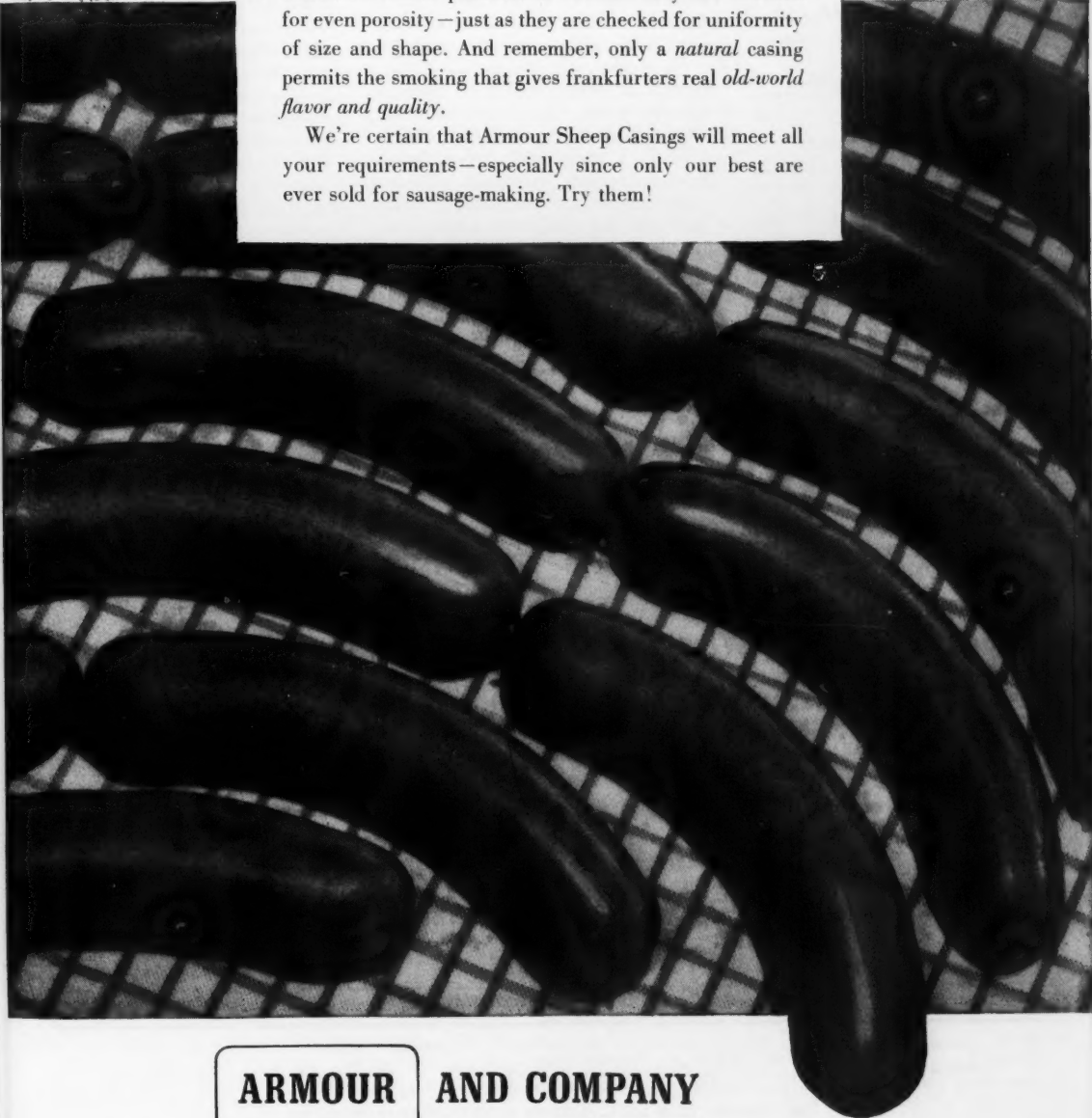


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ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

BLOOD

Wednesday, June 8, 1955

Unground, per unit of ammonia Unit
(bulk) *4.50

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *5.00n
Med. test *4.75
High test *4.50@4.75n
Liquid stick, tank cars *2.00@2.25

PACKINGHOUSE FEEDS

Carlots, per ton
50% meat, bone scraps, bagged \$ 65.00@ 70.00
50% meat, bone scraps bulk... 62.50@ 67.50
55% meat scraps, bagged 77.00
60% digester tankage, bagged... 70.00@ 80.00
60% digester tankage, bulk 67.50@ 72.50
80% blood meal, bagged 92.50@ 130.00
70% steamed bone meal, bagged
(spec. prep.) 85.00
60% steamed bone meal, bagged. 67.50@ 70.00

FERTILIZER MATERIALS

High grade tankage, ground,
per unit ammonia 4.75@5.00n
Hoof meal, per unit ammonia 5.00

DRY RENDERED TANKAGE

Low test, per unit prot. *1.15n
Med. test, per unit prot. 1.10
High test, per unit prot. 1.05

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) ... 6.00@ 7.00n
Cattle jaws, scraps, and knuckles,
per ton 55.00@57.50
Pig skin scraps and trimmings.... 5.50

ANIMAL HAIR

Winter coil dried, per ton *125.00@135.00
Summer coil dried, per ton *90.00@ 95.00
Cattle switches, per piece 3½@5
Winter processed, gray, lb. 18@19
Summer processed, gray, lb. 12@12½

n—nominal, a—asked. *Quoted delivered.

TALLOW and GREASES

Wednesday, June 8, 1955

No material change took place in the local area late last week, with some consumers listing the moderate offerings and others bidding quoted figures, basis 6%@6½c, Chicago bleachable fancy tallow; price depending on type of buyer. Edible tallow was bid at 8¼c, Chicago basis, but held at 8%c. Several tanks of all hog choice white grease sold at 7%@7¼c, delivered New York. Bleachable fancy tallow was bid at 6%@7c, c.a.f. East, with offerings held at 7½@7¼c, product considered.

On Friday, bleachable fancy tallow moved at 6½c, delivered Chicago, several tanks involved. All hog choice white grease sold at 7¼@7½c, c.a.f. New York. Yellow grease traded at 5%@5¼c, c.a.f. Chicago. Moderate selling of edible tallow took place at 8¼@8%c, Chicago basis. Yellow grease was bid at 6¼c, c.a.f. East, beef without trade.

On Monday, a few tanks of special tallow reportedly sold at 5%c and a tank of No. 1 tallow at 5%c, all Chi-

cago. A tank of yellow grease traded at 5%c Chicago. Later bids for yellow grease were at 5½c. Bleachable fancy tallow was nominal at 6¼c with some dealers indicating lower ideas, without results. Edible tallow was bid at 8¼c and offered at 8%c. There was limited buying interest for all hog choice white grease at 7%c in the East, with other bids at 7¼c.

Bids for bleachable fancy tallow at 6½c expanded Tuesday, but no sales developed. Regular production bleachable fancy tallow sold in the East at 7½c and 7¼c, with additional buying interest at 7¼c failing to move product. The all hog choice white grease was bid at 7%c delivered East. Yellow grease was quoted at 5½c and up to 5¼c, quality considered. Offerings of edible tallow continued available at 8%c, with best buying interest at 8¼c. B-white grease sold at 6c and special tallow sold at 6c, all Chicago.

At midweek, the tallow and grease market continued firm, but sales were hard to confirm. Local offerings were light, and not specifically priced. Bleachable fancy tallow was bid at 6½c, prime at 6¼c and special at 6c. Bleachable fancy tallow was bid

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at 7½c, but no sales were heard. Edible tallow sold at 8½c, Chgo. Yellow grease sold at 5½c, Chgo. Choice white grease, all hog, was bid at 7½c in the East, and offered at 8c.

TALLOW: Wednesday's quotations: edible tallow, 8½c; original fancy tallow, 6¾c; bleachable fancy tallow, 6½c; prime tallow, 6¼c; special tallow, 6c; No. 1 tallow, 5¾c; and No. 2 tallow at 5½c.

GREASES: Wednesday's quotations: The not all hog choice white grease, 6¾c; B-white grease, 6c; yellow grease, 5½c; house grease, 5¼c; and brown grease, 5c; The all hog choice white grease was quoted at 7½c c.a.f. East.

EASTERN BY-PRODUCTS

New York, June 8, 1955

Dried blood was quoted Wednesday at \$5.15 per unit of ammonia. Low test wet rendered tankage was listed at \$5.75 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 3, 1955

	Open	High	Low	Close	Prev. Close
July	15.56b			15.06b	15.88b
Sept.	15.00b			15.09	15.01b
Oct.	14.20b			14.33b	14.23b
Dec.	14.00b			14.06b	14.02b
Jan.	14.00b			14.07b	14.03b
Mar.	13.95b			14.00b	13.93b
May	13.83b			14.00b	13.80b

Sales: 26 lots.

MONDAY, JUNE 6, 1955

	Open	High	Low	Close	Prev. Close
July	15.95b	16.25	16.11	16.19	16.06b
Sept.	15.07b	15.18	15.12	15.18b	15.09
Oct.	14.43b			14.49b	14.33b
Dec.	14.05b	14.23	14.19	14.23b	14.06b
Jan.	14.00b			14.15b	14.07b
Mar.	14.00b	14.20	14.10	14.15b	14.00b
May	13.95b	14.15	14.15	14.15b	14.00b

Sales: 118 lots.

TUESDAY, JUNE 7, 1955

	Open	High	Low	Close	Prev. Close
July	16.20b	16.33	16.30	16.31	16.19
Sept.	15.23b	15.31	15.29	15.29b	15.18b
Oct.	14.40b	14.60	14.51	14.61b	14.49b
Dec.	14.20b	14.27	14.27	14.32b	14.23b
Jan.	14.20b			14.25b	14.15b
Mar.	14.20b			14.23b	14.15b
May	14.15b			14.15b	14.15b

Sales: 34 lots.

WEDNESDAY, JUNE 8, 1955

	Open	High	Low	Close	Prev. Close
July	16.34	16.35	16.32	16.35	16.31
Sept.	15.37b	15.44	15.34	15.40b	15.29b
Oct.	14.63b	14.73	14.65	14.73	14.61b
Dec.	14.32b	14.44	14.33	14.44	14.32b
Jan.	14.30b			14.39b	14.25b
Mar.	14.25b	14.38	14.33	14.38	14.23b
May	14.18b	14.37	14.36	14.37	14.15b

Sales: 60 lots.

VEGETABLE OILS

Wednesday, June 8, 1955

Crude, cottonseed oil, carlots, f.o.b.	14¼b
Valley	14¼a
Southeast	14a
Texas	14a
Corn oil in tanks, f.o.b. mills	14¾pd
Peanut oil, f.o.b. mills	17½n
Soybean oil, f.o.b. mills	12¾pd
Coconut oil, f.o.b. Pacific Coast	11¼a
Cottonseed foot	11¼a
Midwest and West Coast	1½@ 1¼
East	1½@ 1¼

OLEOMARGARINE

Wednesday, June 8, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	9¼@ 9¾
Extra oleo oil (drums)	13 @ 13½

pd.—paid. n.—nominal. b.—bid. a.—asked.

HIDES AND SKINS

Heavy volume of hides traded Tuesday at ½c advance—Small packer hide market also showed strength, but country hide market slow—River kip and overweights trade steady—Shearlings steady to easier—Calfskins offered steady.

CHICAGO

PACKER HIDES: Early Monday, buyers sought hides at steady prices, but packers were not listing general offerings. There was some early trading, however, and about 6,000 earlier salting, mostly May River light native cows sold at 13c. Later, a large outside independent packer sold about 4,600 River heavy native steers ½c higher at 10½c. Buyers also stepped up bids for ex-light native steers and Southwestern branded cows ½c late in the day. The New York futures market tended to lend a firmer tone to the market, with 61 contracts trading 28 to 30 points higher.

There was a good turnover of hides Tuesday at ½c advance, with total volume of sales for the day estimated at 100,000. Tanners and dealers were both active in the day's trading, with practically all selections sharing in the activity. Light native steers sold at 13½c for Rivers and 14c for Chicagos. Both River and Northern heavy native steers brought 11c.

Branded steers sold at 10c on butts and heavy Texas and 9½c was paid for Colorados. Ex-light native steers brought 16c. River heavy native cows sold at 11c and Northerns brought 11½c. River light native cows sold at 13½c and Northerns brought 13c. Branded cows sold at 10c for Northerns and 10½c for Southwesterns.

SMALL PACKER AND COUNTRY HIDES: The 50@52-lb. average small packer hides sold early in the week, but later trading was accomplished at 10½c in the Midwest. The 60-lb. average reportedly sold at various levels, depending on quality and production points, with this average quoted at midweek at 9c, selected, on a nominal basis. Southwestern small packer production, split weights, 30@45-, 30@50- and 30@55-lb. ranges, sold at 14c. Other trading was reported at 14½c for top quality stock. The country hide market was slow, reportedly due to lack of export inquiry, with locker butchers quoted at 7½@8c and renderers at 6½@7c, average considered, nominally.

CALFSKINS AND KIPSKINS: On Tuesday, River kip and overweights

sold at 28c and 27c, and Southwesterns brought 27c and 26c. Calfskins were reported offered at steady prices at midweek, but activity did not develop. Later, heavy calf was offered at 42½c without early action.

SHEEPSKINS: A straight car of No. 1 shearlings sold at 2.25 this week. A car of No. 1 and No. 2 shearlings sold at 2.25 and 1.50, respectively. A car of No. 2, No. 3 shearlings and fall clips sold at 1.50, .50 and 3.10, respectively. Dry pelts were reported offered as low as 25½c, but no trading was heard. Pickled skins were slow, with new crop lambs offered at 9.00, unsold.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended June 8, 1955	Cor. Week 1954
Hvy. Nat. steers	11a	11½n
Lt. Nat. steers	13½@	14½n
Hvy. Tex. steers	10a	10
Ex. lgt. Tex. steers	13¼n	13½n
Butt brnd. steers	10a	10
Col. steers	9¼n	9½
Branded cows	10 @ 10½n	12 @ 13
Hvy. Nat. cows	11 @ 11½n	14 @ 14½
Lt. Nat. cows	13 @ 13½n	15½ @ 16
Nat. bulls	9a	9½ @ 10a
Branded bulls	8a	8½ @ 9a
Calfskins		
Nor., 10/15	40n	47½n
10/down	45a	47½n
Kips, Nor., nat., 15/25-28	@ 29n	32½n

SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over	9n	9¼ @ 10n
50 lbs.	10½n	12½ @ 13n

SMALL PACKER SKINS

Calfskins, und. 15 lbs.	32¼n	30n
Kips, 15/30	20n	18 @ 19n

SHEEPSKINS

Packer shearlings,		
No. 1	2.25	1.55 @ 1.60
Dry Pelts	25½n	27 @ 28n
Horseshides, Untrim.	8.00 @ 8.50n	10.75n

N.Y. HIDE FUTURES

FRIDAY, JUNE 3, 1955

	Open	High	Low	Close	
July	11.52b	11.72	11.65	11.65b	68a
Oct.	12.20b	12.37	12.30	12.30	
Jan.	12.75b	12.90	12.86	12.82b	96a
Apr.	13.27b			13.35b	
July	13.75b			13.80b	90a
Oct.	14.20b			14.30b	32a

Sales: 54 lots.

MONDAY, JUNE 6, 1955

	Open	High	Low	Close	
July	11.64	11.96	11.64	11.95	
Oct.	12.38-46	12.61	12.38	12.58	
Jan.	12.86b	13.15	13.12	13.12b	15a
Apr.	13.40b			13.65b	68a
July	13.85b			14.10b	15a
Oct.	14.35b			14.60b	65a

Sales: 61 lots.

TUESDAY, JUNE 7, 1955

	Open	High	Low	Close	
July	12.05	12.05	11.87	11.87	
Oct.	12.65b	12.82	12.50	12.50	
Jan.	13.25-26	13.26	13.25	13.65b	07a
Apr.	13.50	13.80	13.80	13.53b	57a
July	14.20b			14.03b	07a
Oct.	14.70b	14.80	14.75	14.50b	55a

Sales: 55 lots.

WEDNESDAY, JUNE 8, 1955

	Open	High	Low	Close	
July	11.90	11.90	11.65	11.68	
Oct.	12.45b	12.46	12.28	12.30	-31
Jan.	12.95b	12.90	12.82	12.80b	83a
Apr.	13.45b	13.40	13.40	13.31b	35a
July	13.90b			13.80b	85a
Oct.	14.45b	14.32	14.30	14.31b	36a

Sales: 54 lots.

THURSDAY, JUNE 9, 1955

	Open	High	Low	Close	
July	11.60b	11.80	11.77	11.80b	82a
Oct.	12.25b	12.45	12.40	12.43	
Jan.	12.79b	13.00	12.98	12.95b	98a
Apr.	13.30b	13.48	13.48	13.48	
July	13.75b			13.97b-14.00n	
Oct.	14.25b			14.43b-50a	

Sales: 25 lots.

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Today, one of the best opportunities for increased volume in dry sausage is consumer-packaged units designed to promote bigger impulse sales.

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LIVESTOCK MARKETS...Weekly Review

Record World Hog Count; Asia Has Largest Number

World hog numbers increased substantially in 1954 and the recent count was placed at 319,000,000 head, up 6 per cent from the 302,200,000 last year. The present count was also about 30 per cent larger than the low level of 1946-50.

By continents, Asia had the largest number, 99,700,000 head, followed by 93,000,000 in Europe and 74,000,000 in North America. South America showed 46,100,000, with far smaller numbers in Africa and Oceania.

Competition is expected to be keen among exporting countries for pork markets in traditionally importing countries, as the United Kingdom and in the Caribbean area.

Stilbestrol Use Approved In All 48 States

Sale of cattle feeds containing stilbestrol, a hormone supplement, has been approved by all of the 48 states, it was disclosed recently. North Carolina was the last state to give approval to the sale of feed containing the growth stimulant. Eli Lilly and Co. says that shipments of the firm's brand of the supplement are being made to 40 states. It was estimated some time ago that over one-third of the nation's cattle were being conditioned on stilbestrol.

Iowa State College was among the first to investigate the possibilities of stilbestrol as a booster in cattle feeds. The University of Illinois recently reported exceptional gains on cattle being given the hormone ingredient. Stilbestrol has shortened the time it takes to bring cattle to market weight and condition in all tests reported.

April Livestock Costs to Packers Under Last Year

Packers operating under federal inspection in April bought all their slaughter livestock at lower prices than those paid a year earlier.

Average cost of cattle in April at \$18.21 compared with \$18.36 in 1954, calves at \$18.11 cost 22c less than in 1954, hogs at \$16.81 had 63 per cent of the 1954 value and sheep and lambs averaging \$19.56 cost 11 per cent less than last year.

The 1,451,705 cattle, 595,814 calves, 4,472,045 hogs and 1,179,811 sheep and lambs slaughtered under federal inspection in April had dressed yields of:

	Apr., 1955 lbs.	Apr., 1954 lbs.
Beef	779,079	762,907
Veal	65,126	65,089
Pork (carcass wt.)	834,963	727,830
Lamb and mutton	56,802	52,190
Totals	1,735,970	1,608,025
Pork, excl. lard	618,489	547,800
Lard production	158,080	131,304
Rendered pork fat	7,726	6,740

Average live weights of livestock butchered in Apr. were as follows:

	Apr., 1955 lbs.	Apr., 1954 lbs.
All cattle	967.6	960.8
Steers ¹	908.7	975.3
Heifers ¹	842.2	834.8
Cows ¹	975.2	968.7
Calves	197.1	196.2
Hogs	244.0	246.5
Sheep and lambs	99.8	98.9

Dressed yields per 100 lbs. live weight for two months were:

	Apr., 1955 Per An'l	Apr., 1954 Per An'l
Cattle	55.7	55.8
Calves	55.7	56.2
Hogs ²	76.7	76.8
Sheep and lambs	48.4	48.3
Lard per 100 lbs.	14.5	13.9
Lard per animal	35.4	34.2

Average dressed weights of livestock compared as follows:

	Apr., 1955 lbs.	Apr., 1954 lbs.
Cattle	539.0	541.1
Calves	109.8	110.3
Hogs	187.1	189.3
Sheep and lambs	48.3	47.8

¹Included in cattle.

²Subtract 7.0 to get packer style averages.

April Stocker-Feeder Cattle Run to Corn Belt A Record

The number of stocker and feeder cattle which moved into the Corn Belt in April, set a new record of 272,130 for the month. This number represented an increase of 25 per cent over the 217,418 head received in April, 1954. The heavy April movement helped raise the four-month total to 949,461 for a 15 per cent increase over last year's 826,957 for the same period.

The reverse was true in the case of sheep and lambs, receipts of which dropped 27 per cent to 156,464 in April compared with 201,932 in the same month last year. The January-April total of 637,522 was about 19 per cent smaller than the 762,194 received last year.

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during April, 1955 and 1954 at the 64 public markets.

	Apr. 1955	Apr. 1954
Cattle	1,379,891	1,362,876
Calves	276,756	297,527
Hogs	1,806,453	1,515,995
Sheep	606,180	551,017

	Apr. 1955	Apr. 1954
Cattle	1,361,849	1,316,121
Calves	318,706	338,229
Hogs	2,163,578	1,820,984
Sheep	582,851	564,112

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 64 public markets constituted the following percentages of total April receipts: Cattle, 81.1; calves, 88.0; hogs, 87.5; and sheep, 44.8. Percentages in 1954 were 79.5, 85.6, 87.8 and 46.9 on the same classes of livestock.



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FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.
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LAFAYETTE, IND.
LOUISVILLE, KY.
MEMPHIS, TENN.
MONTGOMERY, ALA.
NASHVILLE, TENN.

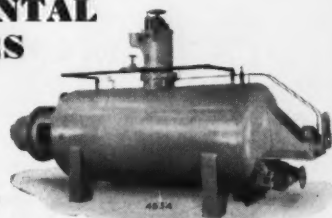
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Cook Quickly
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PIQUA, OHIO

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 7, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. M.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARIOWS & GILTS:

Choice:	120-140	140-160	160-180	180-200	200-220	220-240	240-270	270-300	300-330	330-360
lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
120-140	18.00-18.75	18.00-18.75	18.00-18.75	18.00-18.75	18.00-18.75	18.00-18.75	18.00-18.75	18.00-18.75	18.00-18.75	18.00-18.75
140-160	18.75-19.50	18.75-19.50	18.75-19.50	18.75-19.50	18.75-19.50	18.75-19.50	18.75-19.50	18.75-19.50	18.75-19.50	18.75-19.50
160-180	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50
180-200	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50	19.00-19.50
200-220	18.50-19.25	18.50-19.25	18.50-19.25	18.50-19.25	18.50-19.25	18.50-19.25	18.50-19.25	18.50-19.25	18.50-19.25	18.50-19.25
220-240	17.75-18.75	17.75-18.75	17.75-18.75	17.75-18.75	17.75-18.75	17.75-18.75	17.75-18.75	17.75-18.75	17.75-18.75	17.75-18.75
240-270	16.50-18.00	16.50-18.00	16.50-18.00	16.50-18.00	16.50-18.00	16.50-18.00	16.50-18.00	16.50-18.00	16.50-18.00	16.50-18.00
270-300	16.00-17.00	16.00-17.00	16.00-17.00	16.00-17.00	16.00-17.00	16.00-17.00	16.00-17.00	16.00-17.00	16.00-17.00	16.00-17.00
300-330	15.50-16.50	15.50-16.50	15.50-16.50	15.50-16.50	15.50-16.50	15.50-16.50	15.50-16.50	15.50-16.50	15.50-16.50	15.50-16.50
330-360	15.00-16.00	15.00-16.00	15.00-16.00	15.00-16.00	15.00-16.00	15.00-16.00	15.00-16.00	15.00-16.00	15.00-16.00	15.00-16.00
Medium:	160-220	160-220	160-220	160-220	160-220	160-220	160-220	160-220	160-220	160-220
lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
160-220	14.00-18.50	14.00-18.50	14.00-18.50	14.00-18.50	14.00-18.50	14.00-18.50	14.00-18.50	14.00-18.50	14.00-18.50	14.00-18.50

SOWS:

Choice:	270-300	300-330	330-360	360-400	400-450	450-550
lbs.	15.00 only	16.50 only	14.75-15.50	16.50-17.00	16.00-16.50	16.00-16.50
270-300	15.00 only	16.50 only	14.75-15.50	16.50-17.00	16.00-16.50	16.00-16.50
300-330	15.00 only	16.50 only	14.75-15.50	16.50-17.00	16.00-16.50	16.00-16.50
330-360	15.00 only	16.50 only	14.75-15.50	16.50-17.00	16.00-16.50	16.00-16.50
360-400	15.00 only	16.50 only	14.75-15.50	16.50-17.00	16.00-16.50	16.00-16.50
400-450	15.00 only	16.50 only	14.75-15.50	16.50-17.00	16.00-16.50	16.00-16.50
450-550	15.00 only	16.50 only	14.75-15.50	16.50-17.00	16.00-16.50	16.00-16.50
Medium:	250-500	250-500	250-500	250-500	250-500	250-500
lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
250-500	11.50-16.50	11.50-16.50	11.50-16.50	11.50-16.50	11.50-16.50	11.50-16.50

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:	700-900	900-1100	1100-1300	1300-1500
lbs.	23.75-25.25	23.75-25.25	23.75-25.25	23.75-25.25
700-900	23.75-25.25	23.75-25.25	23.75-25.25	23.75-25.25
900-1100	23.75-25.25	23.75-25.25	23.75-25.25	23.75-25.25
1100-1300	23.75-25.25	23.75-25.25	23.75-25.25	23.75-25.25
1300-1500	23.75-25.25	23.75-25.25	23.75-25.25	23.75-25.25
Choice:	700-900	900-1100	1100-1300	1300-1500
lbs.	21.50-23.50	21.50-23.50	21.50-23.50	21.50-23.50
700-900	21.50-23.50	21.50-23.50	21.50-23.50	21.50-23.50
900-1100	21.50-23.50	21.50-23.50	21.50-23.50	21.50-23.50
1100-1300	21.50-23.50	21.50-23.50	21.50-23.50	21.50-23.50
1300-1500	21.50-23.50	21.50-23.50	21.50-23.50	21.50-23.50
Good:	700-900	900-1100	1100-1300	1300-1500
lbs.	18.75-21.50	18.75-21.50	18.75-21.50	18.75-21.50
700-900	18.75-21.50	18.75-21.50	18.75-21.50	18.75-21.50
900-1100	18.75-21.50	18.75-21.50	18.75-21.50	18.75-21.50
1100-1300	18.75-21.50	18.75-21.50	18.75-21.50	18.75-21.50
1300-1500	18.75-21.50	18.75-21.50	18.75-21.50	18.75-21.50
Commercial:	all wts.	all wts.	all wts.	all wts.
lbs.	16.50-18.75	15.50-18.75	15.50-18.75	16.00-18.25
16.50-18.75	15.50-18.75	15.50-18.75	16.00-18.25	16.00-18.50
Utility:	all wts.	all wts.	all wts.	all wts.
lbs.	14.00-16.50	13.50-15.50	12.50-15.50	14.00-16.00
14.00-16.50	13.50-15.50	12.50-15.50	14.00-16.00	14.00-16.00

HEIFERS:

Prime:	600-800	800-1000
lbs.	22.50-23.75	22.50-23.75
600-800	22.50-23.75	22.50-23.75
800-1000	22.50-23.75	22.50-23.75
Choice:	600-800	800-1000
lbs.	20.50-22.50	20.50-22.50
600-800	20.50-22.50	20.50-22.50
800-1000	20.50-22.50	20.50-22.50
Good:	500-700	700-900
lbs.	18.25-20.50	18.25-20.50
500-700	18.25-20.50	18.25-20.50
700-900	18.25-20.50	18.25-20.50
Commercial:	all wts.	all wts.
lbs.	15.50-18.50	15.50-18.50
15.50-18.50	15.50-18.50	15.50-18.50
Utility:	all wts.	all wts.
lbs.	12.50-15.50	12.50-15.50
12.50-15.50	12.50-15.50	12.50-15.50

COWS:

Commercial:	all wts.
lbs.	13.00-15.00
13.00-15.00	13.00-15.00
Utility:	all wts.
lbs.	12.00-13.00
12.00-13.00	12.00-13.00
Can. & cut.	all wts.
lbs.	9.00-12.00
9.00-12.00	9.00-12.00

BULLS (Yrds. Excl.) All Weights:

Good	Commercial	Utility	Cutter
lbs.	13.50-15.00	12.50-14.00	11.50-12.50
13.50-15.00	12.50-14.00	11.50-12.50	11.50-12.50
12.50-14.00	11.50-12.50	11.50-12.50	11.50-12.50
11.50-12.50	11.50-12.50	11.50-12.50	11.50-12.50

VEALERS, All Weights:

Ch. & pr.	Com'l & gd.
lbs.	19.00-24.00
19.00-24.00	19.00-24.00
14.00-19.00	14.00-19.00

CALVES (500 Lbs. Down):

Ch. & pr.	Com'l & gd.
lbs.	17.00-22.00
17.00-22.00	17.00-22.00
12.00-17.00	12.00-17.00

SHEEP & LAMBS:

SPRING LAMBS:

Ch. & pr.	Gd. & ch.
lbs.	23.50-24.50
23.50-24.50	23.50-24.50
22.50-23.50	22.50-23.50

LAMBS (105 Lbs. Down) (Shorn):

Ch. & pr.	Gd. & ch.
lbs.	18.00-19.25
18.00-19.25	18.00-19.25
16.50-18.00	16.50-18.00

EWES (Shorn):

Gd. & ch.	Cull & util.
lbs.	4.00-5.00
4.00-5.00	4.00-5.00
3.00-4.00	3.00-4.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ended June 4.

Week Ended	Prev. Week	Cor.
June 4	Week	1954

CATTLE

Kan. City†	12,889	14,404	14,462
Omaha*†	24,283	30,363	25,606
E. S. Louis†	8,001	9,486	11,542
St. Joseph†	10,854	11,438	12,488
Sioux City†	7,814	8,551	12,002
Wichita*†	3,256	3,753	3,841
New York & Jer. City†	10,236	10,297	10,307
Okla. City*†	3,113	9,136	10,614
Cincinnati†	4,164	4,631	4,227
Denver†	19,863	12,289	10,448
St. Paul†	12,564	16,448	14,446
Milwaukee†	3,277	4,282	3,649
Totals	122,250	160,291	160,262

HOGS

Chicago	26,336	31,418	24,779
Kan. City	6,637	8,003	8,951
Omaha	29,459	42,402	24,652
E. S. Louis	19,068	16,300	19,100
St. Joseph	15,877	19,739	17,941
Sioux City	9,545	13,737	17,187
Wichita	8,513	10,224	6,159
New York &			
Jer. City	38,567	47,578	34,232
Okla. City	3,777	7,602	7,957
Cincinnati	9,645	10,541	9,351
Denver		13,054	8,035
St. Paul	20,259	32,646	20,465
Milwaukee	3,631	4,110	2,846
Totals	191,314	257,444	201,114

SHEEP

Chicago	3,416	4,520	2,030
Kan. City	9,877	10,139	6,106
Omaha	10,368	11,382	10,693
E. St. Louis	3,013	4,600	3,221
St. Joseph	7,682	11,662	7,649
Sioux City	2,200	4,024	2,560
Wichita	2,317	3,210	2,767
New York & Jer. City	40,995	42,015	39,905
Okla. City	1,865	8,126	5,802
Cincinnati	350	586	1,386
Denver		6,912	7,407
St. Paul	1,041	2,956	1,999
Milwaukee	605	609	388
Totals	82,739	109,801	96,218

Totals

*Cattle and calves.
*Federally inspected slaughter, including direct.
*Stockyards sales

CK
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Sheep
1,634
1,183
646
4,762
2,000
1,000
8,362

4,444
4,293
8,828

hogs
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604
362
1,567
2,000
100

3,607
471
391
349

1954
56,107
2,452
59,718
6,332

1954
20,962
13,552
513

ASES
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Week
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June 1
23,812
14,446

38,258

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@21.50
@18.00
@14.50
@12.00
@18.00

@21.00
@20.00
@14.00

@20.75
@15.00

e qtd.

PTS

arkets

Friday,

risons:

Sheep

111,000

174,000

145,000

8,807,000

1,580,000

STOCK

le Coast

2:

gs Sheep

50 825

75 2,100

900 7,500

ONER

an Investment in Good Taste

That pays dividends in
Heightened Flavor and
Increased Sales



INCREASED FLAVOR IN YOUR PRODUCTS
MEANS INCREASED SALES

A Product of
AMERICAN AGRICULTURE

We invite inquiries from current and
prospective users of MSG

THE GREAT WESTERN SUGAR COMPANY
Denver, Colorado

MSG

99+% Pure Mono Sodium Glutamate
Crystals



JUNE 11, 1955

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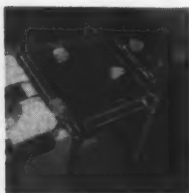
WENDWAY

Now you can eliminate multiple handling of products, save man hours and floor space. You can have remote controlled efficiency in conveying wrapped or unwrapped meats. Up, over, down and around to any point in your plant. Wendway's steel wire belting is ideal for handling meats up to 20 lbs. per package. It permits free circulation of air from above and below. Does not sag or accumulate fats or grease like *ordinary* belting. Can be kept highly sanitary with hot water or by direct steam scalding. Available in regular bright basic (lacquered) steel belting for package application. However, stainless steel belting is recommended for unpackaged or processed meats.

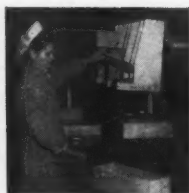
Investigate this modern conveyor system . . . USP engineers welcome the opportunity to assist you.



A Wendway turns corners under power! Here operator inspects and labels sliced cold meats as they travel along on Wendway curved section and proceed, automatically, to the package wrapping machine.



As the cellophane wrapped packages leave the wrapping machine, they are again conveyed on Wendway. Speed of system is synchronized to match other production equipment.



Versatility plus! The processed and packaged meat has travelled from slicer to box loading station—untouched. Thus proof that a Wendway system will save handling, personnel, time, equipment and money. All this while constantly increasing production.

handling costs!
with



THE NEW USP MEATAINER



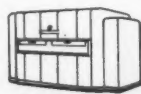
The view at right indicates how USP Meatainers stack for greater space savings. Meatainers are also available with drop-side features for convenience in unloading operations.



Meatainer...another Union Steel development for the modern meat packing and processing plant. A new convenient and sanitary method for storing or transporting or processing green meats. Available in several practical sizes to meet every requirement, the new USP Meatainers are equipped with *stacking* legs for maximum storage efficiency and removable bottoms for easier cleaning. All Meatainers are hot-dip galvanized over welded-slat construction for longer life and complete corrosion resistance.



PORTABLE BENCH SIFTERS



MEAT PROCESSING OVENS



SANITARY FLOOR TRUCKS



HEAVY DUTY MEAT RACKS



PORTABLE INGREDIENT BINS



WORK TABLES AND BENCHES

UNION STEEL PRODUCTS COMPANY

ALBION, MICHIGAN

Purch
at pri
ended
report
sioner:

Armo
bags:
15,389
bags:
Tota
41,725

Armo
Swift
Wilson
Batche
Others

Total

Armo
Cudahy
Swift
Wilson
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O'Neill
Neb. I
Eagle
Gr. O
Hoffm
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Kings
Merch
Others

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Hell
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Others

Total

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Butel
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Pione
Excel
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Other

Total

JUL

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 4, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 4,620 hogs; Wilson, 2,828 hogs; Agar, 6,789 hogs; Shippers, 15,389 hogs; and Others, 12,139 hogs.

Totals: 21,799 cattle, 1,187 calves, 41,725 hogs and 3,416 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour . 2,525 457 1,006 2,862
Swift . 2,296 614 1,465 4,059
Wilson . 1,379 . . . 1,780 . . .
Butchers . 5,227 12 783 263
Others . 379 . . . 1,413 2,693

Totals: 11,806 1,083 6,637 9,877

OMAHA

Cattle Calves Hogs Sheep
Armour . 6,382 4,529 2,256
Cadaby . 3,414 4,339 1,251
Swift . 4,912 3,837 3,338
Wilson . 3,150 3,210 2,216
Am. Stores . 938
Cornhusker . 568
O'Neill . 364
Neb. Beef . 531
Eagle . 64
Gr. Omaha . 678
Hoffman . 93
Bothschild . 944
Roth . 1,007
Kingman . 1,339
Merchants . 131
Others . 1,662 9,302

Totals . 26,177 25,417 9,061

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour . 2,643 777 4,432 1,462
Swift . 2,280 1,466 8,903 1,551
Hunter . 835 . . . 2,313 . . .
Hell 2,667 . . .
Krey 1,323 . . .
Laclede
Luer

Totals . 5,758 2,243 19,068 3,013

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift . 3,485 450 9,218 3,232
Armour . 3,568 291 5,197 1,551
Others . 4,740 1 3,903 . . .

Totals* 11,793 742 17,418 4,783

*Do not include 12 cattle, 94 calves, 1,462 hogs and 2,899 sheep direct to packers.

SIoux CITY

Cattle Calves Hogs Sheep
Armour . 3,707 . . . 4,460 1,312
Swift . 2,847 . . . 2,443 1,018
Butchers . 420 6
Others . 10,104 3 13,693 985

Totals . 18,462 9 20,596 3,315

WICHITA

Cattle Calves Hogs Sheep
Cadaby . 1,177 376 1,362 . . .
Kansas . 537
Dunn . 119
Dold . 54
Sunflower . 47
Pioneer
Excel . 508
Armour . 41
Swift . 599
Others . 10,104 3 13,693 985

Totals . 3,252 376 2,304 2,909

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour . 832 166 202 393
Wilson . 4 779 181 297 385
Others . 536 47 567 28

Totals* 2,147 394 1,066 806

*Do not include 239 cattle, 333 calves, 2,711 hogs and 1,050 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour . 287 . . . 72 . . .
Swift . 150 . . . 13 . . .
Wilson . 129
United . 635 . . . 423 . . .
Com'l . 599
Atlas . 598
Acme . 577
Ideal . 572
Machlin . 507 . . . 31 . . .
Gr. West . 447
Others . 3,145 671 457 . . .

Totals . 7,666 676 996 . . .

CINCINNATI

Cattle Calves Hogs Sheep
Gall 181
Kahn's
Meyer
Schlachter 255 37
Northside
Others . 3,606 987 9,918 1,274

Totals . 3,861 974 9,918 1,455

ST. PAUL

Cattle Calves Hogs Sheep
Armour . 4,388 2,505 7,709 635
Bartusch 757
Rifkin . 892 30
Superior . 1,525
Swift . 5,002 2,656 12,550 406
Others . 2,168 1,375 10,053 . . .

Totals . 14,732 6,566 30,312 1,041

MILWAUKEE

Cattle Calves Hogs Sheep
Packers . 783 2,654 3,272 343
Butchers . 2,503 1,564 3,262 263

Totals . 3,286 4,218 3,334 606

FORT WORTH

Cattle Calves Hogs Sheep
Armour . 1,603 2,234 1,159 10,652
Swift . 2,974 1,764 575 11,223
Bl. Bon. . 427 63 270 . . .
City . . . 714 39 34 . . .
Rosenthal 22 10 . . . 92

Totals . 5,740 4,110 2,038 21,967

TOTAL PACKER PURCHASES

	Week end, June 4	Prev. week, June 4	Same week, 1954
Cattle	136,479	174,055	159,400
Hogs	153,129	228,553	191,040
Sheep	62,339	89,512	74,160

ST. JOSEPH

Week ended May 28, 1955
Cattle Calves Hogs Sheep
Swift . 3,671 456 10,883 4,983
Armour . 3,503 261 6,838 1,491
Others . 4,696 5 2,892 . . .

Totals* 11,870 722 20,613 6,474

*Do not include 171 cattle, 76 calves, 2,018 hogs and 4,595 sheep direct to packers.

DENVER

Week ended May 28, 1955
Cattle Calves Hogs Sheep
Armour . 1,606 82 2,404 1,344
Swift . 1,936 98 2,811 1,892
Cadaby . 740 60 1,899 441
Wilson . 413
Others . 9,550 102 2,104 259

Totals . 14,245 342 9,218 3,936

CORN BELT DIRECT TRADING

Des Moines, June 8—
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:
160-180 lbs. \$16.50@18.60
180-240 lbs. 18.25@19.25
240-300 lbs. 16.75@19.00
300-400 lbs. 16.00@17.75

Sows:
270-360 lbs. 15.50@16.50
400-500 lbs. 12.25@14.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture.

	This week	Last week	Last year
June 2	47,000	50,000	33,000
June 3	43,000	49,000	39,500
June 4	26,000	21,500	27,000
June 6	44,000	Holiday	34,000
June 7	43,000	44,000	33,000
June 8	40,000	46,500	41,500

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended June 4, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	10,236	12,031	38,567	40,965
Baltimore, Philadelphia	7,174	1,405	22,964	1,892
Cincinnati, Cleveland, Detroit	15,287	7,071	56,645	11,751
Indianapolis	23,491	6,378	43,218	6,462
Chicago Area	23,364	18,675	63,865	6,788
St. Paul-Wis. Areas ²	13,655	6,084	45,027	10,115
St. Louis Area ³	7,887	10,286	2,184	14,273
Sioux City	28,746	568	47,172	12,155
Omaha Area	12,499	3,350	18,524	2,362
Kansas City	25,125	9,381	177,906	Not Available
Iowa-So. Minnesota ⁴	8,460	6,983	32,019	4,172
Louisville, Evansville, Nashville, Memphis	7,466	3,603	10,769	16,065
Georgia-Alabama Areas ⁵	16,318	3,540	30,690	29,260
St. Joseph, Wichita, Oklahoma City	22,077	6,794	12,321	10,429
Ft. Worth, Dallas, San Antonio	14,471	804	11,365	32,541
Denver, Ogden, Salt Lake City	23,503	3,567	23,020	226,253
Los Angeles, San Francisco Areas ⁶	6,058	479	9,706	246,884
Portland, Seattle, Spokane	265,817	90,728	653,933	226,253
GRAND TOTALS	302,358	110,596	797,406	246,884
Totals previous week	286,415	107,597	698,322	225,644
Totals same week 1954				

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Macon, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended May 28, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1955	1954	1955	1954	1955	1954	1955	1954
Toronto	\$19.50	\$20.00	\$22.50	\$23.50	\$26.25	\$37.62	\$20.89	\$30.24
Montreal	20.20	20.65	18.15	20.25	26.50	38.00	19.00	20.50
Winnipeg	18.63	19.00	24.75	22.00	23.00	35.82	19.00	20.50
Calgary	18.43	19.07	23.34	21.05	22.56	33.56	19.26	20.25
Edmonton	18.50	18.55	24.50	23.50	22.95	34.75	28.00	20.25
Lethbridge	18.20	18.37	21.00	22.00	23.37	35.37	18.00	20.25
Pr. Albert	17.85	18.30	21.50	22.75	21.75	34.00	18.00	20.25
Moose Jaw	17.75	17.00	21.00	22.25	22.25	34.00	18.00	20.25
Saskatoon	18.00	17.75	22.50	22.00	22.25	34.50	18.00	20.25
Regina	18.35	17.10	23.60	21.75	22.25	34.50	18.00	20.25
Vancouver	18.40	19.00	20.00	20.70	23.90	35.40	18.00	20.25

*Dominion Government premiums not included.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moutrie, Thomasville, and Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during the week ended June 3:

	Cattle	Calves	Hogs
Week ended June 3	3,022	936	4,697
Week previous (five days)	3,494	1,308	5,664
Corresponding week last year	3,122	2,011	4,822

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, June 8, were:

CATTLE:
Steers, ch. & pr. . . . \$23.25 only
Steers, choice 20.50@23.00
Steers, good 18.00@20.00
Steers, commercial . . 16.50@17.50
Helfers, choice 20.50@21.50
Helfers, good 18.00@20.00
Helfers, util. & com'l . 14.50@17.00
Cows, util. & com'l . 13.00@15.00
Cows, can. & cut . . . 11.00@12.50
Bulls, util. & com'l . 13.50@15.00
Bulls, good 12.00@13.50

HOGS:
Choice, 190/210 . . . \$19.25@19.75
Choice, 210/220 . . . 19.25@19.75
Choice, 220/240 . . . 19.25@19.75
Choice, 240/270 . . . 18.00@19.50
Sows, 400/dn. . . . 14.50@17.50

LAMBS:
Choice & prime . . . 23.75@24.25

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, June 8, were as follows:

CATTLE:
Steers, ch. & pr. . . . None qtd.
Steers, choice \$20.50@22.00
Steers, util. & gd. . . 16.00@20.00
Helfers, gd. & ch. . . 20.00@22.00
Helfers, util. & com'l . 14.00@16.00
Cows, util. & com'l . 12.50@14.50
Cows, can. & cut . . . 10.00@12.50
Bulls, util. & com'l . 14.00@16.00

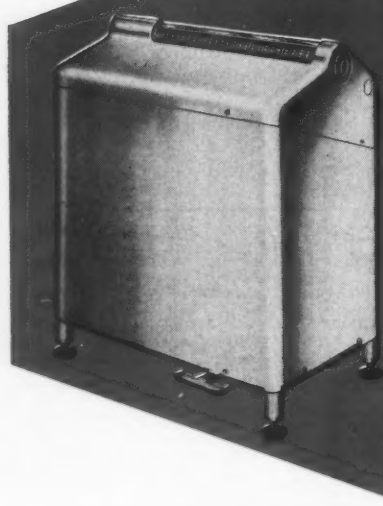
VEALERS:
Choice & prime . . . \$21.00@22.00
Good & choice . . . 18.00@22.00
Util. & com'l . . . 12.00@15.00
Culls 7.00@ 9.00

HOGS:
Choice, 180/240 . . . \$20.00@20.75
Sows, 400/down . . 14.75 only

LAMBS:
Ch. & pr. spring . . 23.00 only

IMPORTANT SAVINGS

with the
**IMPROVED
TOWNSEND
Pork-Cut Skinner**



Save time! Save money! Increase yield! Put the Model 35A Townsend Pork-Cut Skinner to work for you.

This machine has **speed** — saves valuable time in the skinning operation. It's a **miser** when it comes to close trimming, hence lowers skinning costs and increases yield. The result — worthwhile savings on every cut, savings that add up to substantial profits.

The Model 35A is an all-around machine which handles all pork cuts — large or small. Its improved blade arrangement conforms more readily to the cut to give closer and more complete skinning. Easily skins hams, picnics, shoulders, bellies, hocks, jowls and backs. And it's so easy to clean.

On request, Townsend will send complete information on the Townsend Model 35A Pork-Cut Skinner. Also available is data on the Townsend Bacon Skinner and the Townsend Membrane Removal Machine. Write for it today.

TOWNSEND

ENGINEERING CO.
2421 Hubbell Avenue
Des Moines, Iowa

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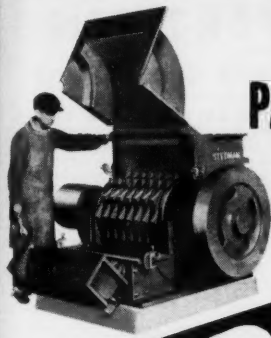
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For REDUCING PACKING HOUSE BY-PRODUCTS

STEDMAN HAMMER MILLS

2-STAGE

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company

General Office & Works: **AURORA, INDIANA**



HYGRADE'S
BEEF · VEAL · LAMB
PORK

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ALL-BEEF
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ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

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high grade in fact!

... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

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CORNED BEEF
AND TONGUE

HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

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address or box numbers as 8 words. Headlines: 75c extra. Listing advertisements 75c per line. Displayed: \$9.00 per inch. Contract rates on request.

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PLEASE REMIT WITH ORDER.

POSITION WANTED

CANNED MEAT MAN AVAILABLE JULY 1ST

Presently employed as Assistant Sales Manager of a national organization selling through food brokers. Locating in San Francisco after July 1st. Solid background of 20 years' experience selling and merchandising food products. Competent administrator in Sales, Advertising, Sales Promotion, Traffic, Imports and Exports. Excellent character and business references. W-204, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: 28 years' practical experience with a thorough knowledge of all phases of packinghouse management and operations. Thoroughly experienced in production, sales, accounting, labor relations, etc. Available at once. Willing to locate anywhere. W-212, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Division Superintendent, 30 years' experience with major packer in all pork operations, hog killing, cutting, ensings, curing, time study, cost control, all phases of plant operations. Also available for consulting work. Harry Stiles, 1206 Plum Street, Ottumwa, Iowa.

SUPERINTENDENT: Qualified, 16 years' experience operating large plants. Hog, beef, sheep, calf killing, cutting, curing, processing, by-products operations. Relocate. References. W-170, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

EFFICIENT MANAGER: Or Superintendent. Years of experience. Can furnish excellent references as to ability, qualifications and character. W-182, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUTCHER: Slaughter beef, veal, lamb departments. 20 years' experience. Capable of running killing floor. W-293, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

EQUIPMENT SALESMAN: Leading meat packing equipment manufacturer has opening for qualified sales representative. Established territory, good accounts, fine commission, strong advertising backing. Prefer man with experience in meat industry. as work will be concentrated with packers and sausage manufacturers. Salary and expenses. All replies confidential. W-210, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Man wanted completely familiar with curing and smoking meats and sausage. Willing to locate in southern Florida. State qualifications, experience and salary expected. W-206, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT MANAGER: Must be thoroughly experienced and able to produce, also able to call on trade for sales. Must be able, energetic and able to handle men. Permanent position and good salary for right man. Reply stating experience, salary expected and give reference. W-211, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EFFICIENT MANAGER: Wanted to take complete charge of government inspected calf killing plant, located in central Illinois. Write giving reference, salary expected, etc. All replies strictly confidential. W-214, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED CATTLE BUYER: Wanted for northwestern Ohio. Must serve as a country buyer and an auction buyer. Write to Box W-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., stating age, qualifications and references.

CHEMICAL ENGINEER AND INDUSTRIAL ENGINEER: Wanted for supervisory and/or development work in South America. Meat packing and vegetable oil operations. Degree or equivalent, experience required. Under 40. W-215, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

WORKING SAUSAGE FOREMAN

Southern firm is interested in obtaining services of thoroughly qualified sausage foreman, 30 to 45 years of age. This position offers unlimited opportunities for the right man. Must be able to make quality franks, sausage and loaf line. Advise experience, status of present and former jobs.

W-184, THE NATIONAL PROVISIONER, Chicago 10, Ill.

ASSISTANT SUPERVISOR: In smoked meat and curing department with a mid-western full line packer. We need a young man with modern processing and curing background. W-213, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION
3804-06 N. Clark St. Chicago 13, Illinois

WANTED

**GOOD USED GAS FIRED LARD
RENDERING KETTLE.**
Write details and price to
MARION PACKING COMPANY
MARION, ILLINOIS

FOR SALE: 513 frozen utility veal. City inspected. Average weight 69 pounds. **THERDE PACKING COMPANY**, Somonauk, Illinois. Phone 3521.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

Rendering & Lard

8143—HYDRAULIC PRESSES: (2) Anco 600 ton, with steam pumps & auxiliary equipment.....	\$4250.00
7919—HYDRAULIC PRESSES: (2) Anco 150 ton, complete with steam pumps, excel. cond., used in a pharmaceutical lab.....	1775.00
7875—HYDRAULIC PRESS: Anco, 80 ton.....	350.00
8156—EXPELLER: Anderson Red Lion, auto. feed, V-belt dr. compl. rebuilt.....	4800.00
7560—HASHER-WASHER: Jeffery (similar to Boss #782), 30" x 10' cyl., 7 1/2 HP. mtr., with separate motor on washer.....	850.00
8180—DIAMOND HOG: Boss #29, 14" x 12 1/2" opening, less mtr.....	850.00
8120—FILTERS PRESSER: (2) aluminum plates.....	900.00
8119—SHREDDER: Boss #726, New.....	525.00
7964—VACUUM PUMP: Beach-Buss #58-D, #37429, New, never-used.....	425.00

Sausage & Bacon

7921—FAMCO LINKER: Neoprene 3" belt (larger size to your order at same price) factory record, & fully guaranteed.....	\$1650.00
8169—FAMCO LINKER: Neoprene 5" belt, ser. #722, excellent condition.....	1000.00
8170—FAMCO LINKERS: (2) for 3 1/2" & 5" links, alum. twisters.....	850.00
8144—TY-LINKER: automatic, model 114A, 1st class condition.....	1050.00
8167—BACON SLICER: U. S. Heavy Duty, with 6 sta. stainless conveyor & 4 speeds Toledo Bacon Scales, like new, slightly used.....	4000.00
8168—BACON WRAPPING MACHINE: Battle Creek, mdl. 201, photo-electric eye.....	2050.00
8159—BACON PRESS: Dohm & Nelke, Bacon Master, with all attachments, perfect cond.....	3000.00
8161—BACON SLICER: Anco, with 9' conveyor.....	800.00
7874—GRINDER: Buffalo #78-B, 30 HP. motor & starter.....	925.00
7986—GRINDER: Boss, 7 1/2 HP. motor.....	535.00
7686—MIXER: Boss #25, stainless steel bowl, 10 HP. motor, reconditioned.....	850.00
7987—MIXER: Buffalo #2, with 5 HP. mtr.....	575.00
8121—STUFFER: Buffalo 500#, old style, good condition.....	700.00
7871—BACON SLICER: (2) Townsend #27.....	315.00
7873—PICKLE PUMPING SCALES: (4) Griffith, all stainless, record, like new.....	450.00
7988—FAT CUTTER: Boss #465, style 2.....	185.00
8171—HOLLYMATIC PATTYMAKER.....	325.00
8172—DIP TANK: Advance, stainless steel.....	175.00
8173—HAM TYER: Griffith.....	165.00
8174—TYER: Bunn #10.....	125.00
8175—HAM TYER: Alar 33.....	75.00
8176—HAM TYER: Randall.....	295.00
7449—POWER LOAF STUFFER: Mecapco, S.S., 10 HP. motor.....	125.00
8177—LOAF FILLER: Globe, New.....	85.00
8178—SPICE MIXER: excellent condition.....	85.00
7922—CARING PEELER: Viking, stainless steel, excellent condition.....	85.00
8122—EXACT WEIGHT SCALES: (8) model #273.....	85.00
8179—EXACT WEIGHT SCALES: (2) mdl. #213.....	75.00
7483—MOLDS: (825) Globe Hoy #5-S, speed loaf, stainless steel, 5 1/2" cap., 11" x 3 1/2" x 3 1/2", with cover.....	1.45
7392—SMOKESTICKS: (875) triangular, extruded alum., 1 1/4" x 4 7/8" long.....	.40
8126—SMOKESTICKS: (1474) triangular alum., 3/4" x 3 3/8" long, like new.....	.30

Kill Floor

8166—CASING EQUIPMENT: consisting of Anco #599 16" Finisher; Anco 16" Crusher; Anco 32" Stripper; 32" Globe Stripper; all with motors, in excellent condition, now located in our new display rooms.....	1/3 of list price
7968—SHEEP VISCERA INSPECTION TABLE: Globe 6' long with 12—12"x18"x3" stainless steel pans, ser. #N630.....	\$50.00
8165—CASING FLUSHER: Globe #9805 Speed, with table.....	225.00
8155—HOG DEHAIRER LAYOUT: Boss Dehairer; 10' Scalding Vat; Gambrel Table; Bleeding Rail; Automatic Lifter; very little used, like new.....	2350.00

All Items subject to prior sale & confirmation.

WRITE FOR FULL PARTICULARS

Note our new address

DISPLAY ROOMS AND OFFICES

1631 S. Michigan Ave.

Chicago 16, Ill.

WABash 2-5550

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

CLASSIFIED ADVERTISING

EQUIPMENT FOR SALE

We've some fine late model sausage equipment on hand which we recommend. All rebuilt like new, ready to use—prices are fair too!

HEADCHEESE CUTTER: Alton, 1 H.P.....	\$475.00
STUFFER: Globe, 200# complete.....	850.00
GRINDER: Buffalo, 300#.....	1150.00
GRINDER: Buffalo, 41B, 3 HP 4" plates.....	400.00
GRINDER: Buffalo, 78BG, 40 HP, latest.....	1900.00
GRINDER: Buffalo, 68BG, 25 HP, latest.....	1450.00
ROCKFORD FILLER: Model A.....	225.00
MIXER: Buffalo, 4A, 1000# 10 HP.....	1300.00
CHOPPER: Buffalo, 43B, 250#.....	1350.00
CHOPPER: Boss, 80A, 375#, 30 HP, unloader.....	2950.00
BACON SLICER: U.S. Model 3 with conveyor.....	1850.00

Other rebuilt machinery on hand and we solicit inquiries.
DOHM & NELKE, INC.
7700 E. RAILROAD AVENUE, ST. LOUIS 16, MO.
EVERGREEN 1-4822

56B Buffalo Grinder—7 1/2 HP.
43 Buffalo Cutter—25 HP.
Adelman Ham Boiler Washer Complete.
Advance Dip Tank for browning loaves—Gas Fired.
All in excellent condition—Priced to sell.
Write Box FS-202

THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

MEAT SAMPLING KNIVES

Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Simulated ivory handle imprinted with your name—\$1.75 each. Write for catalog.

LOUIS M. GERSON CO.
58 Deering Road Mattapan 26, Mass.

★ **ANDERSON EXPELLERS** ★
All Models. Rebuilt, guaranteed.
We Lease Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

USED TY-LINKERS

Reconditioned and guaranteed good operating condition, \$1,050.00 FOB your plant; "As Is" (operating condition) \$900.00.

FS-163, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

LARD RENDERING PLANT: From Vogt Company, 3 French Oil Mill Cookers, 2-500 ton presses, tanks, pumps, boilers, ice machines, H. LOEB & SON, 4643 Lancaster Ave., Philadelphia 31, Pa.

FOR SALE: One model 114 A Ty-Linker. In good condition. \$900.00 F.O.B. Georgia. FS-218, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: One new Allbright-Nell 500 ton press. FS-203, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

PLANT FOR SALE

PACKING-PROCESSING PLANT: In city of 14,000, northern Indiana. Masonry constructed building, 14,000 sq. ft., 3476 sq. ft. cooling-tempering rooms, 231 sq. ft. freezer. This plant has grossed over a million dollars a year. Closed for past year. Needs redecorating. Will sacrifice for \$30,000 including 38 x 48 live stock receiving building, 5 car garage, hog dehairer, equipment of office, processing, 40 H.P. Stock-Stocker boiler, etc. Call or write B. WISE REALTY, 4206 Buell Drive, Fort Wayne, Indiana.

FOR SALE: Complete small Packing Plant situated State of Washington in largest cattle producing county. Nearest packing house 90 miles away. Six room living quarters, 12 acres of land. Plant 120' x 60' with full basement. Modern equipment includes: 4 coolers (with freezer), smoke house, inedible cooker, steam lard cooker, trucks, holsts, tools, etc. Doing over \$450,000 yearly. Annual average cattle kill—80 head per week. Hog kill—40 head per week. Excellent opportunity to substantially increase volume. Write for full information to COAST TO COAST BROKERAGE CORP., 6 N. Michigan Ave., Chicago 2, Illinois.

BUSINESS OPPORTUNITIES

FOR SALE OR LONG TERM LEASE

Modern fully equipped Sausage Mfg., Hog & Beef Slaughtering plant. Located Wisconsin. Recently built. Available at small fraction of valuation with minimum down payment, or will lease. The sausage room with facilities for 20,000# weekly or more. Ample acreage, one floor approx. 12,000 sq. ft. yellow brick building. Efficient loading docks, fine coolers. Good labor market, excellent opportunity for right parties. For more information and to arrange inspection write

FS-178, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

FOR LEASE

MODERN 3 COOKER

FULLY EQUIPPED RENDERING PLANT
In Northern California adjacent to metropolitan areas. Living quarters and acreage included. Plant in full operation. Owner retiring. FS-200, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: LIVESTOCK BUSINESS. Covered yards—office—beautiful new home—26 acres land—located in one of Iowa's most progressive farm centers. On paved highway. Could be converted into public auction pavilion. Average gross business over 2 million yearly. Would consider younger man with auctioneering and livestock experience as partner. W-216, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NEW YORK CITY: Small pork and provision plant for sale or rent. Two retail outlets, one route, some jobbers. Reason: Retirement. FS-217, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

RENDERING BUSINESS FOR SALE EQUIPMENT

- 2 Cookers
- 1 500 Ton Cracking Press
- 1 Hog & Blow Tank
- 1 Air Compressor & Tank
- 1 Well Pump on our own well
- 1 Boiler & Automatic Coal Stoker
- 2 TRUCKS—for City and Country pickups

BUILDINGS

- PLANT—2 Story with equipment set in basement section. Dimensions: 32' wide, 50' long, 10 1/2' high. All brick construction. Also attached to this structure is a 25' long wooden structure.
- At rear of plant a three truck garage accommodating offices and shower facilities above this.

Established 20 yrs.
Selling at practically 50% of normal value.

FS-209, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

FOR SALE COMPLETE SLAUGHTERING AND PROCESSING PLANT

Beef, pork, veal and lamb. Good sausage business. Doing over \$500,000 yearly. Only reason for selling: want to retire. Price right, will consider terms. A splendid opportunity for someone to step into a going business. FS-188, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Two cooker rendering plant, operating 8 trucks, showing net profit \$25,000 for first four months of 1935. Price \$100,000.00. FS-207, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Hotel and restaurant meat supply house. Choice location—Topeka, Kansas. Excellent equipment. Will finance. FS-208, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PARTNER or SHAREHOLDER: Wanted in small packing plant in one of the best thriving cities in British Columbia, Canada. For particulars write to CARIBOO MEAT PACKING CO. Ltd. Box 97, Prince George, B. C., Canada.

FOR SALE OR LEASE: Refrigerated building, 21,500 sq. ft. with freezer and cooler facilities. Building located in Newark, New Jersey. Early possession. Phone Bigelow 3-8100, Newark N. J.

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